

Polish Brut IPA #2 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | piłżeński Viking Malt | 3.5 kg (70%) | 80 % | 4 |
| Grain | płatki ryżowe błyskawiczne | 1.5 kg (30%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------------------------------|--------|----------|------------|
| First Wort | Zula (Polishhops) - granulát | 1 g | 80 min | 10 % |
| Whirlpool | Zula (Polishhops) - granulát | 50 g | 10 min | 10 % |
| Whirlpool | Pałacowy (Polishhops) - granulát | 50 g | 10 min | 8.5 % |
| Dry Hop | Zula (Polishhops) - granulát | 49 g | 4 day(s) | 10 % |
| Dry Hop | Pałacowy (Polishhops) - granulát | 50 g | 4 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-------|--------|------------------|
| 5 pokolenie FM54 Gorączka kalifornijska | Ale | Slant | 300 ml | Fermentum Mobile |
|---|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|--------|---------|--------|
| Water Agent | Siarczan wapnia | 4 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 10 g | Mash | 60 min |
| Water Agent | Sól epsom | 10 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacier i woda do wystadzenia) | 2 g | Mash | 90 min |
| Other | Glukoamylaza | 4 g | Mash | 30 min |
| Other | Pożywka dla drożdży | 5 g | Boil | 5 min |
| Fining | Mech irlandzki | 3 g | Boil | 15 min |

Notes

- Glukoamylaza dodana do brzezki. Temperatura brzezki <60C na 60minut

Czas ogólny whirlpool 30minut w tym 10minut >80C.

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=YX1PDLJ>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Residual
107.6 29.0 131.0 160.8 207.2 18.382 -93.7
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