

Polish Dry IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10.3 % |
| Boil | Zula | 20 g | 60 min | 7.3 % |
| Boil | Zula | 20 g | 20 min | 7.3 % |
| Boil | Zula | 50 g | 5 min | 7.3 % |
| Aroma (end of boil) | Zula | 60 g | 5 min | 7.3 % |
| Whirlpool | Zula | 50 g | 0 min | 7.3 % |

Gdy temperatura spadnie poniżej 80 stopni.
Na 20 minut.

| | | | | |
|---------|------|-------|----------|-------|
| Dry Hop | Zula | 100 g | 4 day(s) | 7.3 % |
|---------|------|-------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |