

Polish Hops IPA #1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (87.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.45 kg (7.5%) | 61 % | 5 |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Oktawia PH | 25 g | 10 min | 8 % |
| Boil | Oktawia | 25 g | 5 min | 8 % |
| Dry Hop | Oktawia | 75 g | 3 day(s) | 8 % |
| Dry Hop | Zula | 75 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |