

POLISH HOPS IPA 16 Blg # 25

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **96**
- SRM **11.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **60 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (6.3%) | 75 % | 30 |
| Grain | Pszeniczny | 0.5 kg (15.6%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (31.3%) | 80 % | 5 |
| Grain | Bruntal Pale Ale | 1.5 kg (46.9%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 12 g | 15 min | 4 % |
| Boil | Izabella | 25 g | 15 min | 4.7 % |
| Dry Hop | Marynka | 30 g | 7 day(s) | 10 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |
| Boil | Cascade PL | 10 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |