

# POLISH HOPS IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.3**
- Style **Rye 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Strzegom Pszeniczny	0.5 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	Zula	20 g	20 min	8.3 %
Boil	Puławski	30 g	20 min	8.9 %
Boil	Zula	50 g	0 min	10 %
Boil	Puławski	70 g	0 min	8.9 %
Whirlpool	Izabella	50 g	0 min	5.1 %
Whirlpool	Zula	30 g	0 min	8.3 %
Dry Hop	Izabella	50 g	5 day(s)	5.1 %

## Yeasts

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