

POLISH HOPS IPA

- 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 |