

## Polish IPA #1

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (74.1%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (22.2%)	80 %	4
Grain	Briess - Caracrysal Wheat Malt	0.25 kg (3.7%)	78 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Dry Hop	lunga	30 g	7 day(s)	4 %
Aroma (end of boil)	Fuggles	30 g	0 min	4.3 %
Dry Hop	Fuggles	30 g	7 day(s)	4.3 %
Boil	Loral	14 g	20 min	23.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale