

Polish IPA

- Gravity **15 BLG**
- ABV ---
- IBU **38**
- SRM **4.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pale Ale | 5 kg (83.3%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 5 % |
| Boil | Marynka | 30 g | 30 min | 5 % |
| Aroma (end of boil) | Marynka | 10 g | 20 min | 5 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 5 min | 2.5 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 5 day(s) | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |