

## Polish IPA

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- 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  |