

# Polish IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	2.75 kg (88.7%)	82 %	4
Grain	Malteurop Pszeniczny	0.25 kg (8.1%)	82 %	4
Grain	Viking Caramel Sweet	0.1 kg (3.2%)	75 %	62

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	8 g	60 min	10 %
Boil	lunga Polish Hops	10 g	45 min	10 %
Aroma (end of boil)	Zula	5 g	15 min	7 %
Aroma (end of boil)	Izabella	5 g	15 min	5.1 %
Aroma (end of boil)	Zula	20 g	5 min	7 %
Aroma (end of boil)	Izabella Polish Hops	20 g	5 min	5.1 %
Dry Hop	Zula	25 g	3 day(s)	7 %
Dry Hop	Izabella	25 g	3 day(s)	5.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP004 - Irish Ale Yeast	Ale	Slant	100 ml	White Labs