

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 | Iunga Polish Hops | 8 g | 60 min | 10 % |
| Boil | Iunga 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

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 100 ml | White Labs |