

Polish IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **71**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 2.1 kg (35%) | 79 % | 6.25 |
| Grain | Strzegom Pilzneński | 1.7 kg (28.3%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 80.7 % | 3.4 |
| Grain | Oats, Flaked | 0.8 kg (13.3%) | 87 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (6.7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11.6 % |
| Boil | Marynka | 35 g | 30 min | 9.5 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 9.5 % |
| Aroma (end of boil) | Marynka | 20 g | 3 min | 9.5 % |
| Whirlpool | Marynka | 14 g | 0 min | 9.5 % |
| Whirlpool | lunga | 10 g | 0 min | 11.6 % |
| Dry Hop | Marynka | 45 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 13 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |