

## Polish IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (81.8%)	85 %	7
Grain	Strzegom Monachijski typ II	0.3 kg (6.1%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.3 kg (6.1%)	80 %	6
Grain	dekstrynowy	0.291 kg (5.9%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	10 g	30 min	7.3 %
Boil	EXP 2/20	10 g	30 min	7.5 %
Boil	Książęcy	10 g	30 min	7 %
Boil	Izabella	10 g	15 min	5.1 %
Boil	Amora Preta	15 g	15 min	7.3 %
Boil	Exp 2/20	15 g	15 min	7.5 %
Whirlpool	Amora Preta	30 g	0 min	7.3 %
Whirlpool	Książęcy	20 g	0 min	7 %
Whirlpool	Izabella	20 g	0 min	5.1 %
Dry Hop	Amora Preta	45 g	3 day(s)	7.3 %

Dry Hop	EXP 2/20	25 g	3 day(s)	7.5 %
Dry Hop	Książęcy	20 g	3 day(s)	7 %
Dry Hop	Izabella	20 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Lallemand