

## Polish IPA

- 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  |