

Polish IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (37.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (15.2%)	61 %	5
Grain	CaraBody Viking	0.4 kg (6.1%)	75 %	8
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3
Grain	Pszeniczny	0.2 kg (3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Izabella	50 g	10 min	7.6 %
Aroma (end of boil)	Sybilla	50 g	5 min	6.9 %
Whirlpool	Zula	50 g	0 min	13.3 %
Dry Hop	Zula	50 g	3 day(s)	13.3 %
Dry Hop	Rody hodowlane PolishHops 2/20	50 g	3 day(s)	9.3 %
Dry Hop	Książęcy	100 g	3 day(s)	7.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	14 min
Flavor	werbena cytrynowa	20 g	Boil	10 min
Flavor	laktoza	500 g	Bottling	15 min

Cukier rozpuścić w minimalnej ilości w wody i zagotować roztwór około 10min. Po czym ostudzić i wlać do fermentora z kranikiem przed butelkowaniem.