

## Polish IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **78**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 5 kg (83.3%)   | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.7%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.3 kg (5%)    | 78 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 70 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |