

## Polish IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (68.5%)	80 %	4
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Oats, Flaked	0.8 kg (11%)	80 %	2
Grain	Castlemalting - Cara Clair	0.5 kg (6.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.5 %
Whirlpool	Zombie	50 g	20 min	10 %
Whirlpool	Vermelho	50 g	20 min	9.1 %
Dry Hop	Vermelho	150 g	3 day(s)	9.1 %
Dry Hop	Zombie	150 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min