

## Polish\_PA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	Pszeniczny	2.5 kg (47.6%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	8.8 %
Boil	Marynka	10 g	20 min	8.8 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1469 West Yorkshire Ale	Ale	Slant	90 ml	wyeast