

## Polish session ipa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (72.7%)   | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.3 kg (10.9%) | 61 %  | 5   |
| Grain | Płatki owsiane       | 0.3 kg (10.9%) | 60 %  | 3   |
| Grain | Abbey Castle         | 0.15 kg (5.5%) | 80 %  | 45  |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Mash    | Rody hodowlane 3/20 | 25 g   | 60 min | 7.5 %      |
| Mash    | Amora Preta         | 25 g   | 60 min | 9 %        |
| Boil    | Tomyski             | 15 g   | 60 min | 4.5 %      |