

# polishneipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (52.6%)	81 %	4
Grain	Viking Pale Ale malt	0.5 kg (13.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (13.2%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (10.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	25 g	60 min	7 %
Whirlpool	Zula	50 g	---	9.7 %
Whirlpool	Izabella	50 g	---	6.8 %
Dry Hop	amora preta	100 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Culture	50 g	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	15 min