

# Polska Imperial IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **107**
- SRM **10.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Sugar | cukier biały        | 0.5 kg (6.7%)  | 90 %  | --- |
| Grain | Strzegom Pale Ale   | 6.5 kg (86.7%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%)  | 75 %  | 150 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 15 min   | 4 %        |
| Dry Hop | Sybilla           | 50 g   | 5 day(s) | 3.5 %      |
| Boil    | Marynka           | 50 g   | 60 min   | 10 %       |
| Boil    | lunga             | 50 g   | 60 min   | 12.9 %     |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 20 ml  | FM         |

## Extras

| Type  | Name            | Amount | Use for   | Time      |
|-------|-----------------|--------|-----------|-----------|
| Spice | trawa cytrynowa | 20 g   | Secondary | 14 day(s) |