

# 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)