

# Polska IPA

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- Gravity **16.2 BLG**
- ABV ---
- IBU **40**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (79.3%)	81 %	3.8
Grain	Pszeniczny	0.6 kg (10.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.9%)	80 %	13.5
Grain	Strzegom Karmel 30	0.2 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	50 g	50 min	3.5 %
Boil	lunga	30 g	60 min	10 %
Boil	Sybilla	25 g	15 min	3.5 %
Boil	Sybilla	25 g	10 min	3.5 %
Boil	Sybilla	25 g	5 min	3.5 %
Boil	Sybilla	25 g	1 min	3.5 %
Dry Hop	Sybilla	50 g	5 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.9 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min