

# Polska IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (91.7%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	10 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %
Boil	Lublin (Lubelski)	25 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Trawa cytrynowa	20 g	Boil	50 min
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## Notes

- Fermentacja burzliwa:  
2 dni @ 22°C  
7 dni @ 18°C

Fermentacja cicha:

10 dni @ 18°C - dodano chmieli 3x25g (Marynka, Lubelski, Sybilla)  
*Nov 14, 2017, 9:42 AM*