

# Polska IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **2**
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **666 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **666 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (87%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.3%)	79 %	22
Grain	Viking Caramel Aromatic	0.2 kg (3.7%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	2 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	120 ml	Yeast Bay