

Polska IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **92**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (86.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 0.35 kg (5.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Puławski | 37 g | 45 min | 4.3 % |
| Boil | Cascade PL | 62 g | 50 min | 5.2 % |
| Boil | Oktawia | 37 g | 50 min | 7.1 % |
| Dry Hop | Cascade PL | 62 g | 7 day(s) | 5.2 % |
| Dry Hop | Chinook | 37 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | --- |