

# Polska IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Pilzneński                 | 5 kg (78.1%)  | 81 %  | 3.8  |
| Grain | Pszeniczny                 | 0.6 kg (9.4%) | 85 %  | 4    |
| Grain | Strzegom Monachijski typ I | 0.4 kg (6.3%) | 80 %  | 13.5 |
| Grain | Strzegom Karmel 30         | 0.4 kg (6.3%) | 75 %  | 30   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash    | Sybilla | 50 g   | 50 min   | 6.9 %      |
| Boil    | lunga   | 30 g   | 60 min   | 9.5 %      |
| Boil    | Sybilla | 25 g   | 15 min   | 6.9 %      |
| Boil    | Sybilla | 25 g   | 10 min   | 6.9 %      |
| Boil    | Sybilla | 25 g   | 5 min    | 6.9 %      |
| Boil    | Sybilla | 25 g   | 1 min    | 6.9 %      |
| Dry Hop | Sybilla | 50 g   | 5 day(s) | 6.9 %      |

## Yeasts

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