

# Polska IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Słód pszeniczny Crisp	0.5 kg (8.1%)	83 %	5
Grain	Viking Malt Karmel 150	0.15 kg (2.4%)	75 %	150
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	25 g	60 min	8 %
Boil	Sybilla PL	15 g	30 min	6.9 %
Boil	Lubelski PL	25 g	10 min	5 %
Dry Hop	Marynka PL	25 g	7 day(s)	8 %
Dry Hop	Sybilla PL	15 g	7 day(s)	6.9 %
Dry Hop	Lubelski PL	25 g	7 day(s)	5 %
Boil	Chinook PL	15 g	30 min	6.2 %
Dry Hop	Chinook PL	15 g	7 day(s)	6.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	200 ml	---