

# Polska IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1.5 kg (25%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 50  | 0.5 kg (8.3%) | 75 %  | 50  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 20 g   | 60 min   | 10 %       |
| Boil                | Oktawia           | 20 g   | 60 min   | 7.1 %      |
| Boil                | Lublin (Lubelski) | 30 g   | 20 min   | 4 %        |
| Aroma (end of boil) | lunga             | 30 g   | 0 min    | 11 %       |
| Dry Hop             | lunga             | 70 g   | 3 day(s) | 11 %       |
| Dry Hop             | Oktawia           | 30 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale  | Dry  | 11.5 g | Safale     |