

Polska IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **37**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 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 **19.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Pilznieński | 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 |