

Polska IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **30**
- SRM **10.6**
- 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 **16.66 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (91.7%) | 79 % | 6 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil | marynka | 25 g | 60 min | 4.3 % |
| Boil | Sybilla | 25 g | 30 min | 7.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Dry Hop | Marynka | 25 g | 14 day(s) | 4.3 % |
| Dry Hop | Sybilla | 25 g | 14 day(s) | 7.5 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 14 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 10 min |