

POLSKIE DZIKIE IPA 14 BLG #56

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 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 **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny Wayermann	1.5 kg (25%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	30 g	60 min	9 %
Boil	Pałacowy	30 g	15 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min

Water Agent	Gips	8 g	Mash	60 min
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