

# Polskie ipa

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- Gravity **13.1 BLG**
- ABV ---
- IBU **42**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (80%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 8.8 %      |
| Boil    | Ahtanum | 35 g   | 15 min | 3.4 %      |
| Boil    | Citra   | 30 g   | 5 min  | 13.5 %     |
| Boil    | Ahtanum | 15 g   | 5 min  | 5 %        |