

Polskie IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **44**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Malt Pale Ale Zero | 4.5 kg (76.3%) | 79 % | 5 |
| Grain | Viking Malt Pszczeniczny | 1.4 kg (23.7%) | 81 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Dry Hop | Cascade PL | 50 g | 3 day(s) | 5.2 % |
| Dry Hop | Chinook PL | 50 g | 3 day(s) | 13 % |
| Dry Hop | Sybilla | 50 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | --- |

Notes

- Podzielę na trzy: 5 litrów Cascade PL, 5 litrów Chinook PL, 5 litrów Sybilla
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