

Polskie IPA (Marxam)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (86.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 22 g | 30 min | 13.5 % |
| Boil | Marynka | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 0 min | 4 % |
| Aroma (end of boil) | Oktawia | 10 g | 0 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Nie dolewać 3 litrów wody do wystadzania, wtedy wyjdzie dobry ekstrakt.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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