

# Puławski IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.1**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.01 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	15 min	7.2 %
Boil	Puławski	50 g	6 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1000 ml	Wyeast Labs