Polskie chaszcze

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **15.7**
- Style **Brown IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg *(71.1%)*	80 %	5
Grain	Karmelowy Jasny 30EBC	0.55 kg *(7%)*	75 %	30
Grain	Strzegom Karmel 150	1.5 kg *(19%)*	75 %	150
Grain	Enzymatyczny	0.23 kg *(2.9%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	2 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	#99

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