

Made In Poland IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (100%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 12.7 % |
| Boil | Puławski | 25 g | 15 min | 8.9 % |
| Boil | Oktawia | 25 g | 10 min | 7.8 % |
| Boil | Sybilla | 25 g | 5 min | 6.9 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 5.5 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 5.5 % |
| Dry Hop | Chinook | 25 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| KVEIK | Ale | Slant | 150 ml | Fermentum Mobile |