

## Polish Hops IPA #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 5.25 kg (87.5%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett         | 0.45 kg (7.5%)  | 61 %  | 5   |
| Grain | Cara Blonde - Castle Malting | 0.3 kg (5%)     | 78 %  | 20  |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 35 g   | 60 min   | 10 %       |
| Boil    | Zula              | 25 g   | 10 min   | 9 %        |
| Boil    | Zula              | 25 g   | 5 min    | 9 %        |
| Dry Hop | Lublin (Lubelski) | 75 g   | 3 day(s) | 4 %        |
| Dry Hop | Zula              | 75 g   | 3 day(s) | 9 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |