

## Polish Session IPA (ZI-5)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (70.6%)	82 %	4
Grain	Golden ale	0.5 kg (11.8%)	80 %	12
Grain	Viking Wheat Malt	0.5 kg (11.8%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	ZI-5	25 g	60 min	7.7 %
Boil	ZI-5	50 g	20 min	7.7 %
Boil	ZI-5	50 g	10 min	7.7 %
Whirlpool	ZI-5	100 g	0 min	7.7 %
Dry Hop	ZI-5	200 g	3 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Conan YS132	Ale	Liquid	1000 ml	YSL

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	5 min
Water Agent	chlorek wapnia	5 g	Boil	60 min
(35%)				

## Notes

- 5ml kwasu do zacierania  
*Apr 28, 2025, 3:57 PM*