

#1 Polish IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.2 kg (86.6%) | 80 % | 7 |
| Grain | Strzegom Pszeniczny | 0.4 kg (8.2%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Puławski | 30 g | 15 min | 6 % |
| Boil | Cascade PL | 50 g | 10 min | 5.2 % |
| Boil | Oktawia | 30 g | 10 min | 7.8 % |