

## #31 Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **40.4 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **29.9 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (95.2%)	80.5 %	2
Grain	Acid Malt	0.5 kg (4.8%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Oktawia	100 g	10 min	7.1 %
Whirlpool	Izabella	100 g	0 min	5.8 %
Dry Hop	Izabella	50 g	2 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs
WLP095	Ale	Slant	200 ml	White Labs

### Notes

- chmiel na zimno poszedł do wiadra z drożdżami WLP095  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.