

## #65 Polska IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **105**
- SRM **6.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.46 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3.125 kg (34.2%)	82 %	6
Grain	Strzegom Wiedeński	4 kg (43.8%)	79 %	10
Grain	Malteurop Wheat	1 kg (11%)	86.8 %	5
Sugar	cukier	1 kg (11%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Magnum	30 g	30 min	13.5 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	100 g	4 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis