

P.13 - NE Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

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

Mash step by step

- Heat up **20.4 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 **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (73.5%) | 85 % | 7 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (11.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | lunga | 50 g | 10 min | 11 % |
| Dry Hop | Puławski | 50 g | 5 day(s) | 8.9 % |
| Dry Hop | Marynka | 50 g | 5 day(s) | 10 % |
| Dry Hop | lunga | 50 g | 5 day(s) | 11 % |
| Dry Hop | Sybilla | 50 g | 5 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Danstar BRY-97 | Ale | Slant | 300 ml | danstar |