

[PLAN] - Polish India Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (96%)	81 %	4
Grain	Cookie Viking Malt	0.25 kg (4%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	9.4 %
Aroma (end of boil)	lunga	15 g	5 min	9.4 %
Aroma (end of boil)	Sybilla	20 g	5 min	3.5 %
Aroma (end of boil)	Oktawia	20 g	5 min	7.1 %
Aroma (end of boil)	Książęcy	20 g	5 min	7 %
Whirlpool	lunga	30 g	0 min	9.4 %
75°C hop stand - 30min				
Whirlpool	Sybilla	30 g	0 min	3.5 %
75°C hop stand - 30min				
Whirlpool	Oktawia	30 g	0 min	7.1 %
75°C hop stand - 30min				
Whirlpool	Książęcy	30 g	0 min	7 %
75°C hop stand - 30min				

Dry Hop	Sybilla	50 g	3 day(s)	3.5 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Dry Hop	Książęcy	50 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---