

# Polako

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.86 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	5 kg (71.4%)	79 %	5
Grain	Słód Pilzneński Viking Malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %
Boil	Puławski	30 g	10 min	6 %
Dry Hop	Marynka	20 g	7 day(s)	9 %
Dry Hop	Puławski	20 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	Fermentis

## Notes

- 19.04.19  
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