

# POLISH HOPS IPA 16 Blg # 25

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **96**
- SRM **11.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **60 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (6.3%)  | 75 %  | 30  |
| Grain | Pszeniczny            | 0.5 kg (15.6%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt  | 1 kg (31.3%)   | 80 %  | 5   |
| Grain | Bruntal Pale Ale      | 1.5 kg (46.9%) | 80 %  | 35  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 30 g   | 60 min   | 8.8 %      |
| Boil    | lunga             | 15 g   | 60 min   | 11 %       |
| Boil    | Lublin (Lubelski) | 12 g   | 15 min   | 4 %        |
| Boil    | Izabella          | 25 g   | 15 min   | 4.7 %      |
| Dry Hop | Marynka           | 30 g   | 7 day(s) | 10 %       |
| Dry Hop | Mosaic            | 30 g   | 7 day(s) | 10 %       |
| Boil    | Cascade PL        | 10 g   | 15 min   | 5.2 %      |

## Yeasts

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