

# POLISH HOPS IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.31 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	25 g	60 min	8.5 %
Boil	Cascade PL	25 g	60 min	5.2 %
Aroma (end of boil)	Amora Preta	20 g	15 min	9 %
Aroma (end of boil)	Cascade PL	10 g	15 min	5.2 %
Dry Hop	Amora Preta	30 g	7 day(s)	9 %
Dry Hop	Cascade PL	15 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

## Notes

- KLEIKOWANIE  
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