

# Polish IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **73**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (86.6%)	80 %	5
Grain	Pszeniczny	0.4 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	puławski	30 g	15 min	6 %
Aroma (end of boil)	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Oktawia	30 g	10 min	7.1 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Marynka	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Slant	200 ml	Mauribrew