

## Polish IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **7.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.01 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (86.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %
Whirlpool	Perle	10 g	0 min	7 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min