

## Polish IPA 2.0

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	1.4 kg (50%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	20 g	60 min	11 %
Boil	Marynka	5 g	5 min	10 %
Boil	Zula	5 g	5 min	7.3 %
Boil	Izabella	5 g	5 min	5.8 %
Whirlpool	Marynka	10 g	0 min	10 %
Whirlpool	Zula	10 g	0 min	7.3 %
Whirlpool	Izabella	10 g	0 min	5.8 %
Dry Hop	Marynka	25 g	1 day(s)	10 %
Dry Hop	Zula	25 g	1 day(s)	7.3 %
Dry Hop	Izabella	25 g	1 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile