

Polish IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (39.2%) | 85 % | 7 |
| Grain | Pilzński | 1 kg (19.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (29.4%) | 85 % | 4 |
| Grain | Carahell | 0.05 kg (1%) | 77 % | 26 |
| Grain | Carabelge | 0.05 kg (1%) | 80 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11.3 % |
| Aroma (end of boil) | Oktawia | 30 g | 10 min | 9.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 2.2 % |
| Dry Hop | Oktawia | 20 g | 3 day(s) | 9.2 % |
| Boil | Perle | 15 g | 60 min | 8 % |
| Dry Hop | Lublin (Lubelski) | 70 g | 3 day(s) | 4 % |

Yeasts

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