Polish IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(79.4%)*	80 %	7
Grain	Płatki owsiane	0.4 kg *(6.3%)*	85 %	3
Grain	Viking melanoidynowy	0.3 kg *(4.8%)*	75 %	60
Grain	Abbey Castle	0.3 kg *(4.8%)*	80 %	45
Grain	Carabohemian	0.3 kg *(4.8%)*	80 %	170

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Zula	30 g	20 min	7 %
Boil	Sybilla	20 g	10 min	3.5 %
Boil	Zula	20 g	10 min	7 %
Dry Hop	Zula	50 g	7 day(s)	7 %
Dry Hop	Sybilla	30 g	7 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	gips	4 g	Mash	60 min