

## Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **4.2**
- Style **American IPA**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 3.65 kg (54.1%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt       | 1.85 kg (27.4%) | 80 %  | 5   |
| Grain | Oats, Flaked               | 1 kg (14.8%)    | 80 %  | 2   |
| Grain | Castlemalting - Cara Clair | 0.25 kg (3.7%)  | 78 %  | 4   |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 55 g   | 60 min   | 9.4 %      |
| Boil      | Książęcy    | 25 g   | 30 min   | 7 %        |
| Whirlpool | Książęcy    | 75 g   | 20 min   | 7 %        |
| Dry Hop   | Exp 02/20   | 100 g  | 3 day(s) | 9 %        |
| Dry Hop   | Amore Preta | 100 g  | 3 day(s) | 9 %        |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | Danstar    |