

Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2
Sugar	cukier	0.5 kg (7.7%)	95 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Aroma (end of boil)	Sybilla	35 g	20 min	3.5 %
Aroma (end of boil)	AMORA PRETA	25 g	7 min	9 %
Whirlpool	Książęcy	25 g	0 min	7 %
30 min 80°C				
Whirlpool	Zula	25 g	0 min	8.3 %
30 min 80°C				
Whirlpool	Amora Preta	25 g	0 min	9 %
30min 80°C				
Dry Hop	VERMELHO	50 g	3 day(s)	8.1 %

Dry Hop	Książęcy	50 g	3 day(s)	7 %
Dry Hop	AMORA PRETA	50 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	3 g	Boil	10 min
Water Agent	gips piwowarski	5 g	Mash	0 min