

## Polish IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **89.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **63 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **89.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 20 kg (95.2%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1 kg (4.8%)   | 80 %  | 6   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Marynka    | 90 g   | 60 min | 7.8 %      |
| Boil                | Oktawia    | 100 g  | 10 min | 7.1 %      |
| Aroma (end of boil) | Sybilla    | 100 g  | 5 min  | 4.4 %      |
| Boil                | Izabella   | 50 g   | 5 min  | 5.1 %      |
| Aroma (end of boil) | Izabella   | 50 g   | 0 min  | 5.1 %      |
| Aroma (end of boil) | Zula       | 90 g   | 3 min  | 8.3 %      |
| Aroma (end of boil) | Vic Secret | 30 g   | 1 min  | 17.9 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 46 g   | Fermentis  |