

Polish WC IPA 14 Blg

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Carabody malt	0.5 kg (9.1%)	76 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	11.2 %
Boil	lunga	15 g	15 min	11 %
Aroma (end of boil)	Książęcy	100 g	15 min	7 %
Dry Hop	Zula	100 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.4 g	Fermentis Safale