

# Polish WC IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	płatki ryżowe	0.5 kg (8.3%)	85 %	0.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	63 g	60 min	11.3 %
Whirlpool	Izabella	70 g	0 min	5.8 %
Dry Hop	Zula	130 g	2 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Safale