

## Polska IPA 2022\_04

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **4.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (77.8%)	80 %	5
Grain	Pszeniczny	1 kg (14.8%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Aroma (end of boil)	Oktawia	20 g	30 min	7.1 %
Whirlpool	Cascade PL	70 g	10 min	5.2 %
Dry Hop	Cascade PL	70 g	5 day(s)	5.2 %
Dry Hop	Chinook	40 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

### Notes

- 6g na litr  
*Apr 8, 2022, 11:17 AM*