

Polska ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (64.1%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (19.2%)	80 %	4
Grain	Melanoiden Malt	0.5 kg (6.4%)	80 %	39
Grain	Briess - Carapils Malt	0.4 kg (5.1%)	74 %	3
Grain	Płatki owsiane	0.4 kg (5.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Iunga	30 g	20 min	11 %
Boil	Puławski	30 g	20 min	7.5 %
Whirlpool	Puławski	30 g	0 min	8.9 %
Whirlpool	Izabella	30 g	0 min	5.1 %
Whirlpool	Sybilla	30 g	0 min	3.5 %
Dry Hop	Izabella	60 g	5 day(s)	5.1 %
Dry Hop	Sybilla	60 g	5 day(s)	3.5 %

Dry Hop	Puławski	30 g	5 day(s)	8.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	15 min