

# Polskie IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10.6%)	79 %	10
Grain	Pszeniczny	0.35 kg (7.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (4.3%)	79 %	16
Grain	Strzegom Karmel 150	0.15 kg (3.2%)	75 %	150
Grain	Żytni	0.5 kg (10.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.4 %
Boil	Marynka	20 g	15 min	9.4 %
Boil	Marynka	35 g	5 min	9.4 %
Whirlpool	Sybilla	34.09 g	60 min	3.5 %
Dry Hop	Marynka	34.09 g	3 day(s)	10 %
Dry Hop	Sybilla	34.09 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	7.5 g	Fermentis
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