

Polskie IPA

- Gravity **14 BLG**
- ABV ---
- IBU **35**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.6 kg (86.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 9.6 % |
| Aroma (end of boil) | Marynka | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Sybilla | 10 g | 10 min | 3.5 % |
| Aroma (end of boil) | lunga | 10 g | 0 min | 11 % |
| Aroma (end of boil) | Perle | 10 g | 0 min | 5 % |