

# #1 Polish IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (86.6%)	80 %	7
Grain	Strzegom Pszeniczny	0.4 kg (8.2%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	15 min	6 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Oktawia	30 g	10 min	7.8 %