

# LEŚNA POL-IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **36**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **175 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (37.7%)	79 %	16
Grain	Castle Malting - Pilznieński 6-rzędowy	2 kg (37.7%)	80 %	5
Grain	Strzegom Pale Ale	1.3 kg (24.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	90 min	12 %
Boil	Lublin (Lubelski)	15 g	45 min	4 %
Boil	Warrior Queen	20 g	10 min	6.3 %
Boil	Cascade	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	pączki sosny	10 g	Boil	80 min

Spice	kolędra	3 g	Boil	90 min
Flavor	trawa cytrynowa	3 g	Boil	90 min