

## Made In Poland IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10 %
Boil	Puławski	25 g	15 min	8.9 %
Boil	Oktawia	25 g	10 min	7.8 %
Boil	Sybilla	25 g	5 min	6.9 %
Aroma (end of boil)	Cascade	25 g	0 min	5.5 %
Dry Hop	Cascade	25 g	5 day(s)	5.5 %
Dry Hop	Chinook	30 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54	Ale	Slant	200 ml	Fermentum Mobile