

# Niemiecko-polska IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **7.6**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (45.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TNT	30 g	60 min	12.2 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	TNT	10 g	10 min	12.2 %
Boil	TNT	10 g	0 min	12.2 %
Boil	Lublin (Lubelski)	10 g	0 min	4 %
Boil	Hallertau Blanc	10 g	0 min	9.8 %
Dry Hop	TNT	10 g	5 day(s)	12.2 %
Dry Hop	Hallertau Blanc	20 g	5 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis