

## P.13 - NE Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **9**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73.5%)	85 %	7
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	lunga	50 g	10 min	11 %
Dry Hop	Puławski	50 g	5 day(s)	8.9 %
Dry Hop	Marynka	50 g	5 day(s)	10 %
Dry Hop	lunga	50 g	5 day(s)	11 %
Dry Hop	Sybilla	50 g	5 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	300 ml	danstar