

# Pol

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- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.1%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	9.4 %
Boil	lunga	30 g	15 min	9.4 %