

Polish American IPA w kociołku

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (77.5%)	80 %	7
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3
Grain	Viking melanoidynowy	0.4 kg (5.6%)	75 %	60
Grain	Abbey Castle	0.4 kg (5.6%)	80 %	45
Grain	Carabohemian	0.4 kg (5.6%)	80 %	170

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Sybilla	20 g	20 min	3.5 %
Boil	Sybilla	20 g	10 min	3.5 %
Boil	Mosaic	15 g	5 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	7 %
Dry Hop	Sybilla	30 g	5 day(s)	3.5 %
Whirlpool	Mosaic	15 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	gips	4 g	Mash	60 min