

Polish Brut IPA #3 - Browar na Wyżynie

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pilzński Viking Malt | 2.5 kg (53.2%) | 80 % | 4 |
| Grain | pilzński premium Weyermann | 1 kg (21.3%) | 80 % | 2 |
| Grain | płatki ryżowe błyskawiczne | 1.2 kg (25.5%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------------------------------|--------|----------|------------|
| First Wort | Zula (Polishhops) - granulát | 1 g | 80 min | 10 % |
| Whirlpool | Zula (Polishhops) - granulát | 50 g | 10 min | 10 % |
| Whirlpool | Pałacowy (Polishhops) - granulát | 50 g | 10 min | 8.5 % |
| Dry Hop | Zula (Polishhops) - granulát | 49 g | 2 day(s) | 10 % |
| Dry Hop | Pałacowy (Polishhops) - granulát | 50 g | 2 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-------|--------|-----|
| Lallemand Danstar - Nottingham (3 pokolenie) | Ale | Slant | 300 ml | --- |
|--|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|---------|--------|
| Water Agent | Siarczan wapnia | 4 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 10 g | Mash | 60 min |
| Water Agent | Sól epsom | 10 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacier i woda do wyładzania) | 2 g | Mash | 90 min |
| Other | Glukoamylaza | 5 g | Mash | 30 min |
| Other | Pożywka dla drożdży | 5 g | Boil | 5 min |
| Fining | Mech irlandzki | 3 g | Boil | 15 min |