

## Polish IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (80.5%)	82 %	4
Grain	Pszeniczny	0.3 kg (9.3%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (6.2%)	78 %	4
Sugar	Candi Sugar, Clear	0.05 kg (1.5%)	78.3 %	2
Grain	Viking Pale Ale malt	0.08 kg (2.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.7 %
Boil	Magnum	5 g	60 min	10.9 %
Whirlpool	lunga	30 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis