

## Polish IPA #3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (77.5%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (15.5%)	80 %	5
Grain	Biscuit Malt	0.15 kg (2.3%)	79 %	45
Grain	Wheat, Flaked	0.3 kg (4.7%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	65 g	60 min	7.6 %
Aroma (end of boil)	Aromat Peta	200 g	0 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1450	Ale	Slant	200 ml	---