

Polish IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (68.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (13.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (11%) | 80 % | 2 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (6.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11.5 % |
| Whirlpool | Zombie | 50 g | 20 min | 10 % |
| Whirlpool | Vermelho | 50 g | 20 min | 9.1 % |
| Dry Hop | Vermelho | 150 g | 3 day(s) | 9.1 % |
| Dry Hop | Zombie | 150 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Lactic Acid | 10 g | Mash | 60 min |
| Water Agent | CaCl ₂ | 5 g | Mash | 60 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |