

## Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.9%)	80 %	5
Grain	Viking Vienna Malt	0.89 kg (12.6%)	79 %	7
Grain	Abbey Castle	0.5 kg (7.1%)	80 %	45
Grain	Strzegom Karmel 150	0.33 kg (4.7%)	75 %	150
Adjunct	Płatki pszeniczne	0.33 kg (4.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Oktawia	30 g	30 min	7.1 %
Boil	Cascade PL	30 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	50 g	5 min	5.2 %
Aroma (end of boil)	Oktawia	35 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	safale