

## Polish Session NE IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (80%)	81 %	4
Grain	Barley, Flaked	0.2 kg (10%)	70 %	4
Grain	Płatki pszeniczne	0.2 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	7.5 g	60 min	11 %
Whirlpool	lunga	20 g	0 min	11 %
Whirlpool	Marynka	20 g	0 min	10 %
Whirlpool	Izabella	20 g	0 min	5 %
Dry Hop	lunga	20 g	7 day(s)	11 %
Dry Hop	Marynka	20 g	7 day(s)	10 %
Dry Hop	lunga	40 g	2 day(s)	11 %
Dry Hop	Izabella	30 g	2 day(s)	5 %
Dry Hop	Marynka	10 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP095	Ale	Liquid	40 ml	---

## Notes

- Pierwsza porcja Marynki i lungi na zimno na burzliwą.  
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