

Polonez

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 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 **3.58 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (74.6%) | 79 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 1.7 kg (25.4%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 9.4 % |
| Boil | Simcoe | 20 g | 30 min | 13.3 % |
| Boil | Mosaic | 10 g | 30 min | 11.8 % |
| Boil | Marynka | 20 g | 15 min | 9.4 % |
| Boil | Equinox | 20 g | 15 min | 13.1 % |
| Boil | Mosaic | 20 g | 5 min | 11.8 % |
| Boil | Simcoe | 10 g | 5 min | 13.3 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.2 % |
| Dry Hop | Amarillo | 100 g | 7 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |