

# 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	---