

# Polska B aka Neipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	clear choice pale ale	1.5 kg (25%)	80 %	5
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Cara Blonde - Castle Malting	0.5 kg (8.3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	40 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	45 g	5 min	17.2 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	Fermentum Mobile