

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 |