

# Polska IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **10.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Słód Pale Ale strzegom | 5.5 kg (91.7%) | 82 %  | 9   |
| Grain | Strzegom Karmel 150    | 0.5 kg (8.3%)  | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 25 g   | 50 min | 6.5 %      |
| Boil    | sybilla  | 25 g   | 30 min | 6.5 %      |
| Boil    | Lubelski | 25 g   | 10 min | 3 %        |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| saflager s-05 | Ale  | Slant | 120 ml | ---        |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 20 g   | Boil    | 10 min |

|        |          |      |           |           |
|--------|----------|------|-----------|-----------|
| Flavor | marynka  | 25 g | Secondary | 10 day(s) |
| Flavor | sybilla  | 25 g | Secondary | 10 day(s) |
| Flavor | lubelski | 25 g | Secondary | 10 day(s) |