

Polska IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **6.8**
- Style **American IPA**

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 **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 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 | Strzegom Pale Ale | 4 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (25%) | 81 % | 6 |
| Grain | Strzegom Karmel 50 | 0.5 kg (8.3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Oktawia | 20 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Aroma (end of boil) | lunga | 30 g | 0 min | 11 % |
| Dry Hop | lunga | 70 g | 3 day(s) | 11 % |
| Dry Hop | Oktawia | 30 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 11.5 g | Safale |