

## polska IPA

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- Gravity **15.7 BLG**
- ABV ---
- IBU **80**
- SRM **5.8**
- 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 **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (88.9%)	79 %	6
Grain	Pszeniczny	0.4 kg (6.8%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	15 min	6 %
Boil	Cascade	50 g	10 min	6 %
Boil	Oktawia	30 g	10 min	7.1 %
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Fermentis