

# Polska Złota jesień - Triple NE IPA

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain          | Castle Malting Pilzneński           | 5 kg (54.3%)   | 80 %  | 3   |
| Grain          | Żytni                               | 1 kg (10.9%)   | 85 %  | 8   |
| Grain          | Płatki owsiane                      | 1.6 kg (17.4%) | 60 %  | 3   |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.6 kg (17.4%) | 80 %  | 30  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Simcoe     | 40 g   | 60 min   | 12.1 %     |
| Boil      | Centennial | 20 g   | 15 min   | 8.9 %      |
| Whirlpool | Simcoe     | 20 g   | 20 min   | 12.1 %     |
| Whirlpool | Centennial | 30 g   | 20 min   | 8.9 %      |
| Dry Hop   | Simcoe     | 40 g   | 3 day(s) | 12.1 %     |
| Dry Hop   | Centennial | 150 g  | 3 day(s) | 8.9 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| WLP067      | Ale         | Slant       | 200 ml        | Wyeast            |