

# Polskie IIPA

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **74**
- SRM **8.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3
Grain	Carabelge	0.24 kg (3.5%)	80 %	30
Grain	Karmelowy Jasny 30EBC	0.26 kg (3.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Puławski	25 g	60 min	8.9 %
Boil	Oktawia	25 g	30 min	7.1 %
Aroma (end of boil)	Lomik	50 g	5 min	3.8 %
Dry Hop	Puławski	25 g	10 day(s)	8.9 %
Dry Hop	Oktawia	25 g	10 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min