

# Polskie IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (86.8%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (9.4%)	78 %	18
Grain	Viking Caramel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %
Whirlpool	Oktawia	10 g	0 min	7.1 %
Dry Hop	Lublin (Lubelski)	25 g	4 day(s)	4 %
Dry Hop	Sybilla	25 g	4 day(s)	3.5 %
Dry Hop	Marynka	25 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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