

# Polskie IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **35**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (86.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	9.6 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %
Aroma (end of boil)	lunga	10 g	0 min	11 %
Aroma (end of boil)	Perle	10 g	0 min	5 %