

# W041- Polish IPA

- Gravity **15.5 BLG**
- ABV **6.7 %**
- IBU **54.5**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.27 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	2.3 kg	82.8 %	15
Grain	BEST Pilsen Malt (BESTMALZ)	2.3 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	0.4 kg	83.5 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	20 min	11.3 %
Boil	Izabella	25 g	20 min	4.7 %
Boil	Lubelski	25 g	0 min	2.2 %
	Lubelski	25 g	30 min	2.2 %
	Marynka	25 g	30 min	6.2 %
Dry Hop	Izabella	50 g	7 day(s)	4.7 %
Dry Hop	Marynka	50 g	7 day(s)	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis