

Wieczna polska IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Caramel Pale Ale	1 kg (20%)	82 %	8
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	50 min	7.1 %
Aroma (end of boil)	Oktawia	15 g	10 min	7.1 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Whirlpool	Oktawia	15 g	0 min	7.1 %
Whirlpool	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- <https://www.fontspace.com/diogene/chopinscript>
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