

## Polish Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (100%)	80.5 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	1 min	8.5 %
Aroma (end of boil)	Izabella	50 g	1 min	5.2 %
Aroma (end of boil)	Sybilla	20 g	1 min	7 %
Boil	Sybilla	30 g	50 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis