

Polska Ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (81.3%)	80 %	5
Grain	Karmelowy Czerwony	0.16 kg (10%)	75 %	59
Grain	Płatki owsiane	0.14 kg (8.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	12.2 %
Aroma (end of boil)	Chinook	5 g	10 min	7.5 %
Aroma (end of boil)	Puławski	5 g	5 min	7.3 %
Dry Hop	Puławski	5 g	4 day(s)	7.3 %
Dry Hop	Chinook	10 g	4 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis