

#40 Polish IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (51%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (25.5%) | 85 % | 4 |
| Grain | Honey Malt | 0.6 kg (7.6%) | 80 % | 12 |
| Grain | Żytni | 0.5 kg (6.4%) | 85 % | 8 |
| Grain | Płatki żytnie | 0.5 kg (6.4%) | 85 % | 3 |
| Grain | Karmelowy 400 EBC | 0.25 kg (3.2%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| First Wort | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Marynka | 10 g | 60 min | 6.7 % |
| Aroma (end of boil) | Tomyski | 20 g | 15 min | 3.3 % |
| Aroma (end of boil) | Oktawia | 20 g | 15 min | 7.1 % |
| Aroma (end of boil) | Chinook | 20 g | 15 min | 5.3 % |
| Whirlpool | Tomyski | 20 g | 10 min | 3.3 % |
| Whirlpool | Oktawia | 10 g | 10 min | 7.1 % |
| Whirlpool | Cascade PL | 10 g | 10 min | 6.3 % |
| Dry Hop | Tomyski | 30 g | 14 day(s) | 3.3 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Tomyski | 30 g | 5 day(s) | 3.3 % |
|---------|---------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |