

## #6 Polish IPA - 1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.15 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Marynka	25 g	20 min	8.8 %
Aroma (end of boil)	Puławski	25 g	0 min	6.1 %
Aroma (end of boil)	Oktawia	25 g	0 min	7.8 %
Aroma (end of boil)	Cascade PL	25 g	0 min	5.2 %
Dry Hop	Puławski	15 g	4 day(s)	6.1 %
Dry Hop	Cascade PL	15 g	4 day(s)	5.2 %
Dry Hop	Oktawia	15 g	4 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---