

Made In Poland IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 10 % |
| Boil | Puławski | 25 g | 15 min | 8.9 % |
| Boil | Oktawia | 25 g | 10 min | 7.8 % |
| Boil | Sybilla | 25 g | 5 min | 6.9 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 5.5 % |
| Dry Hop | Cascade | 25 g | 5 day(s) | 5.5 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------------|
| FM54 | Ale | Slant | 200 ml | Fermentum Mobile |