

# MADE IN POLAND IPA 14 Blg

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **71 C**, Time **1 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (86.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.35 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Puławski	37 g	15 min	4.3 %
Boil	Cascade PL	62 g	10 min	5.2 %
Boil	Oktawia	37 g	10 min	7.1 %
Dry Hop	Cascade PL	62 g	7 day(s)	5.2 %
Dry Hop	Chinook	37 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis