

P.32 - Polish Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.4**
- 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 **11 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.4%)	80 %	5
Adjunct	Chleb Pszenny	1.4 kg (20.4%)	80 %	5
Grain	Viking cookie	0.3 kg (4.4%)	70 %	49
Grain	Oats, Flaked	0.5 kg (7.3%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (5.8%)	77 %	4
Grain	Viking Wheat Malt	0.25 kg (3.6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Zula	80 g	20 min	8.3 %
Whirlpool	Książęcy	80 g	20 min	7 %
Dry Hop	Zula	20 g	7 day(s)	8.3 %
Dry Hop	Książęcy	20 g	7 day(s)	7 %
Dry Hop	Zula	50 g	5 day(s)	8.3 %
Dry Hop	Książęcy	50 g	5 day(s)	7 %
Dry Hop	Zula	50 g	2 day(s)	8.3 %
Dry Hop	Książęcy	50 g	2 day(s)	7 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	40 ml	White Labs

Notes

- Książęcy i Zula po 20 g dodane do fermentacji burzliwej.
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