

Polish American IPA w kociołku

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (77.5%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |
| Grain | Viking melanoidynowy | 0.4 kg (5.6%) | 75 % | 60 |
| Grain | Abbey Castle | 0.4 kg (5.6%) | 80 % | 45 |
| Grain | Carabohemian | 0.4 kg (5.6%) | 80 % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Sybilla | 20 g | 20 min | 3.5 % |
| Boil | Sybilla | 20 g | 10 min | 3.5 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 7 % |
| Dry Hop | Sybilla | 30 g | 5 day(s) | 3.5 % |
| Whirlpool | Mosaic | 15 g | 0 min | 3.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Water Agent | gips | 4 g | Mash | 60 min |