

## Polish Brown IPA

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **12.9**
- Style **Brown IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **80C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Carabohemian	0.5 kg (6.7%)	--- %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	69 min	6.5 %
Boil	Lublin (Lubelski)	10 g	30 min	3.7 %
Boil	Lublin (Lubelski)	10 g	10 min	3.7 %

### Yeasts

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