

## Polish IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **7.6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 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 kg (80%)	80 %	6
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Caramel/Crystal Malt	0.25 kg (4%)	72 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	9.5 %
Boil	Oktawia	10 g	15 min	7.1 %
Boil	Sybilla	10 g	15 min	6.5 %
Boil	lunga	10 g	15 min	9.5 %
Boil	Oktawia	10 g	7 min	7.1 %
Boil	Sybilla	10 g	7 min	6.5 %
Boil	lunga	10 g	7 min	9.5 %
Boil	Oktawia	10 g	4 min	7.1 %
Boil	Sybilla	10 g	4 min	6.5 %
Boil	lunga	10 g	4 min	9.5 %
Boil	Oktawia	10 g	2 min	7.1 %
Boil	Sybilla	10 g	2 min	6.5 %

Boil	lunga	10 g	2 min	9.5 %
Aroma (end of boil)	Oktawia	10 g	2 min	7.1 %
Aroma (end of boil)	Sybilla	10 g	2 min	6.5 %
Aroma (end of boil)	lunga	10 g	2 min	9.5 %
Dry Hop	lunga	40 g	7 day(s)	9.5 %
Dry Hop	Oktawia	60 g	7 day(s)	7.1 %
Dry Hop	Sybilla	60 g	7 day(s)	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	---