

## Polish IPA #2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (81.3%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (16.3%)	79 %	10
Grain	Strzegom Karmel 30	0.15 kg (2.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	60 min	6 %
Dry Hop	Oktawia	50 g	15 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile