

Polish IPA #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (90.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 0.15 kg (2.3%) | 73 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 80 g | 60 min | 8.5 % |
| Aroma (end of boil) | Zula | 150 g | 0 min | 7 % |
| Dry Hop | Zula | 150 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Danstar BRY-97 | Ale | Slant | 200 ml | danstar |