

## 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