

## Polish IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **68**
- SRM **6**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **56 C**, Time **10 min**
- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **60 min** at **69C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (78.6%)	80 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Sybilla	50 g	20 min	6 %
Boil	Sybilla	50 g	5 min	6 %
Boil	Sybilla	20 g	1 min	6 %
Whirlpool	Sybilla	30 g	45 min	6 %
Dry Hop	Marynka	100 g	4 day(s)	10.5 %
Dry Hop	Sybilla	50 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis