

## Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.65 kg (54.1%)	81 %	4
Grain	Viking Pale Ale malt	1.85 kg (27.4%)	80 %	5
Grain	Oats, Flaked	1 kg (14.8%)	80 %	2
Grain	Castlemalting - Cara Clair	0.25 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	9.4 %
Boil	Książęcy	25 g	30 min	7 %
Whirlpool	Książęcy	75 g	20 min	7 %
Dry Hop	Exp 02/20	100 g	3 day(s)	9 %
Dry Hop	Amore Preta	100 g	3 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar