

Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (94.6%)	81 %	4
Grain	Biscuit Malt/Cookie	0.4 kg (5.4%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	35 g	15 min	11 %
Dry Hop	/polowa/ Książęcy	100 g	3 day(s)	7 %
Dry Hop	/polowa/ Zula	100 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	8 g	Mash	60 min