

Polish IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (7.7%) | 70 % | 2 |
| Sugar | cukier | 0.5 kg (7.7%) | 95 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |
| Aroma (end of boil) | Sybilla | 35 g | 20 min | 3.5 % |
| Aroma (end of boil) | AMORA PRETA | 25 g | 7 min | 9 % |
| Whirlpool | Książęcy | 25 g | 0 min | 7 % |
| 30 min 80°C | | | | |
| Whirlpool | Zula | 25 g | 0 min | 8.3 % |
| 30 min 80°C | | | | |
| Whirlpool | Amora Preta | 25 g | 0 min | 9 % |
| 30min 80°C | | | | |
| Dry Hop | VERMELHO | 50 g | 3 day(s) | 8.1 % |

| | | | | |
|---------|-------------|------|----------|-----|
| Dry Hop | Książęcy | 50 g | 3 day(s) | 7 % |
| Dry Hop | AMORA PRETA | 50 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 200 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | whirlfloc t | 3 g | Boil | 10 min |
| Water Agent | gips piwowarski | 5 g | Mash | 0 min |