

## Polish IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5 kg (68.5%)  | 80 %  | 4   |
| Grain | Pszeniczny                 | 1 kg (13.7%)  | 85 %  | 4   |
| Grain | Oats, Flaked               | 0.8 kg (11%)  | 80 %  | 2   |
| Grain | Castlemalting - Cara Clair | 0.5 kg (6.8%) | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 50 g   | 60 min   | 11.5 %     |
| Whirlpool | Zombie   | 50 g   | 20 min   | 10 %       |
| Whirlpool | Vermelho | 50 g   | 20 min   | 9.1 %      |
| Dry Hop   | Vermelho | 150 g  | 3 day(s) | 9.1 %      |
| Dry Hop   | Zombie   | 150 g  | 3 day(s) | 10 %       |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 200 ml | Omega      |

### Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Lactic Acid       | 10 g   | Mash    | 60 min |
| Water Agent | CaCl <sub>2</sub> | 5 g    | Mash    | 60 min |
| Fining      | Mech Irlandzki    | 5 g    | Boil    | 10 min |