

## Polish IPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **64**
- SRM **9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (36.4%)	79 %	6
Grain	Strzegom Wiedeński	3 kg (54.5%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %
Aroma (end of boil)	Sybilla	50 g	15 min	6 %
Aroma (end of boil)	CascadePL	50 g	15 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	120 ml	Fermentum Mobile