

## Polish PA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **5.4**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (100%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.2 %
Boil	Zula	5 g	60 min	8.3 %
Boil	Izabella	15 g	15 min	5.1 %
Boil	Oktawia	15 g	15 min	8 %
Aroma (end of boil)	Oktawia	15 g	0 min	8 %
Aroma (end of boil)	Izabella	15 g	0 min	5.1 %
Dry Hop	Oktawia	20 g	3 day(s)	8 %
Dry Hop	Izabella	20 g	3 day(s)	5.1 %
Dry Hop	Zula	20 g	3 day(s)	8.3 %