

# Polish Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.9**
- Style **American Pale Ale**

## 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 **5.32 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (84.9%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (9.4%)	83 %	5
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Adjunct	cukier	0.1 kg (1.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %
Aroma (end of boil)	Amora Preta	100 g	0 min	9 %
Dry Hop	Zula	100 g	12 day(s)	8.3 %
Dry Hop	Książęcy	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis