

## Polish session ipa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (72.7%)	81 %	4
Grain	Słód owsiany Fawcett	0.3 kg (10.9%)	61 %	5
Grain	Płatki owsiane	0.3 kg (10.9%)	60 %	3
Grain	Abbey Castle	0.15 kg (5.5%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Rody hodowlane 3/20	25 g	60 min	7.5 %
Mash	Amora Preta	25 g	60 min	9 %
Boil	Tomyski	15 g	60 min	4.5 %