

# Pollawy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **18.3**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (53.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (42.8%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.17 kg (3.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	puławski	40 g	60 min	8.9 %
Boil	puławski	20 g	40 min	8.9 %
Boil	puławski	10 g	30 min	8.9 %
Dry Hop	puławski	20 g	14 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest	10 g	Secondary	14 day(s)