

# Polska IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	Oktawia	10 g	15 min	8.4 %
Boil	Izabella	10 g	15 min	5.8 %
Boil	Zombie	10 g	15 min	5 %
Boil	Izabella	10 g	10 min	5.8 %
Boil	Zombie	10 g	10 min	5 %
Boil	Oktawia	10 g	10 min	8.4 %
Aroma (end of boil)	Izabella	10 g	5 min	5.8 %
Boil	Zombie	10 g	5 min	5 %
Aroma (end of boil)	Oktawia	10 g	5 min	8.4 %
Aroma (end of boil)	Izabella	25 g	0 min	5.8 %
Aroma (end of boil)	Oktawia	25 g	0 min	8.4 %

Aroma (end of boil)	Zombie	25 g	0 min	5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	60 min