

## Polska Ipa 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **4.3**
- 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 **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (24.4%)	81 %	4
Grain	Strzegom Pale Ale	2.8 kg (68.3%)	79 %	6
Grain	Carahell	0.3 kg (7.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	20 g	15 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4.9 %
Boil	Lublin (Lubelski)	35 g	2 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	422 ml	Fermentis