

Polska IPA 2022_04

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **4.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (77.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 60 g | 60 min | 13.5 % |
| Aroma (end of boil) | Oktawia | 20 g | 30 min | 7.1 % |
| Whirlpool | Cascade PL | 70 g | 10 min | 5.2 % |
| Dry Hop | Cascade PL | 70 g | 5 day(s) | 5.2 % |
| Dry Hop | Chinook | 40 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |

Notes

- 6g na litr
Apr 8, 2022, 11:17 AM