Polska IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **40.9 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(60.4%)*	80 %	5
Grain	Pszeniczny	2 kg *(22%)*	85 %	4
Grain	Płatki owsiane	1 kg *(11%)*	85 %	3
Grain	Płatki pszeniczne	0.4 kg *(4.4%)*	85 %	3
Grain	Strzegom Karmel 150	0.2 kg *(2.2%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	4 %
Aroma (end of boil)	Marynka	50 g	5 min	8 %
Dry Hop	Oktawia	100 g	3 day(s)	9 %
Dry Hop	Książęcy	50 g	3 day(s)	7 %
Dry Hop	Puławski	50 g	3 day(s)	7.6 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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