

# Polska IPA eksperymentalna

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                                                   | Amount        | Yield | EBC |
|-------|--------------------------------------------------------|---------------|-------|-----|
| Grain | Słód jęczmienny Barke® monachijski 17-22 EBC Weyermann | 5 kg (79.4%)  | 80 %  | 20  |
| Grain | Weyermann - Pale Ale Malt                              | 1 kg (15.9%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils                                   | 0.3 kg (4.8%) | 78 %  | 4   |

## Hops

| Use for                                                                                        | Name                          | Amount  | Time     | Alpha acid |
|------------------------------------------------------------------------------------------------|-------------------------------|---------|----------|------------|
| Boil                                                                                           | Magnum                        | 50 g    | 55 min   | 12.7 %     |
| Aroma (end of boil)                                                                            | PolishHops (EXP 3/20) 7.5% AA | 75 g    | 0 min    | 7.5 %      |
| Chmiel o intensywnym zapachu owoców tropikalnych (mango, liczi, ananas) z nutą żywicy.         |                               |         |          |            |
| Aroma (end of boil)                                                                            | PolishHops (EXP 2/20) 9.3% AA | 75 g    | 0 min    | 9.3 %      |
| Aromat cytrusów, cytryny, bergamotki, mandarynki, ananasa, gruszki, agrestu i białej porzeczki |                               |         |          |            |
| Dry Hop                                                                                        | PolishHops (EXP 3/20) 7.5% AA | 70.01 g | 5 day(s) | 7.5 %      |

|         |                               |         |          |       |
|---------|-------------------------------|---------|----------|-------|
| Dry Hop | PolishHops (EXP 2/20) 9.3% AA | 70.01 g | 5 day(s) | 9.3 % |
|---------|-------------------------------|---------|----------|-------|

## Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 11.68 g | Fermentis  |