

# Polska IPA V.2.0

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (36.4%)	80.5 %	2
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.5 kg (9.1%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	30 g	20 min	10 %
Whirlpool	Sybilla	25 g	15 min	3.5 %
Whirlpool	Lublin (Lubelski)	25 g	15 min	4 %
Dry Hop	lunga	50 g	3 day(s)	11 %
Dry Hop	Sybilla	25 g	3 day(s)	3.5 %
Dry Hop	Marynka	50 g	3 day(s)	10 %
Dry Hop	Lublin (Lubelski)	25 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	145 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min