

Polskie IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **4.8**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (86.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.2%) | 79 % | 16 |
| Grain | Pszeniczny | 0.47 kg (8.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.2 % |
| Boil | Cascade PL | 20 g | 50 min | 5.2 % |
| Boil | Cascade PL | 20 g | 40 min | 5.2 % |
| Boil | Cascade PL | 20 g | 10 min | 5.2 % |
| Boil | Cascade PL | 20 g | 5 min | 5.2 % |
| Dry Hop | Cascade PL | 100 g | 7 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |