

# Polskie IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (30.3%)	82 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (60.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.3 kg (9.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	8.2 %
Boil	Lublin (Lubelski)	10 g	5 min	2.6 %
Whirlpool	Lublin (Lubelski)	20 g	---	2.6 %
Boil	Sybilla	10 g	5 min	6.2 %
Dry Hop	Sybilla	50 g	4 day(s)	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	suszona skórka słodkiej pomarańczy	20 g	Secondary	3 day(s)
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