

## Polskie IPA (Marxam)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (86.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	30 min	13.5 %
Boil	Marynka	10 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %
Aroma (end of boil)	Oktawia	10 g	0 min	7.1 %

### Yeasts

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

### Notes

- Nie dolewać 3 litrów wody do wystadzania, wtedy wyjdzie dobry ekstrakt.

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

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