

# Polska gurom!

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.9 kg (97.9%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.15 kg (2.1%) | 60 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnat     | 20 g   | 60 min   | 11.2 %     |
| Whirlpool | Cascade PL | 20 g   | 30 min   | 5.2 %      |
| Whirlpool | Chinook PL | 20 g   | 30 min   | 13 %       |
| Whirlpool | Oktawia    | 20 g   | 30 min   | 7.1 %      |
| Dry Hop   | Cascade PL | 80 g   | 3 day(s) | 5.2 %      |
| Dry Hop   | Chinook PL | 80 g   | 3 day(s) | 13 %       |
| Dry Hop   | Oktawia    | 80 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for  | Time   |
|--------|----------------|--------|----------|--------|
| Fining | Mech irlandzki | 4 g    | Boil     | 10 min |
| Other  | Witamina C     | 1 g    | Bottling | ---    |

## Notes

- Gotować 90 minut zeby pozbyć się DMS ze słodu pilzneńskiego.  
*Nov 8, 2022, 1:32 PM*