

# Double Polish IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **92**
- SRM **5.6**
- Style **Imperial 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 **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (87.5%)	81 %	4
Grain	Monachijski	1 kg (12.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %
Boil	Chinook PL	50 g	20 min	8.6 %
Aroma (end of boil)	Sybilla	50 g	0 min	6.2 %
Whirlpool	Chinook PL	50 g	0 min	8.6 %
Whirlpool	lunga	50 g	0 min	11 %
Whirlpool	Sybilla	50 g	0 min	3.5 %
Dry Hop	Sybilla	100 g	3 day(s)	6.2 %
Dry Hop	Chinook PL	50 g	3 day(s)	8.6 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	caso4	5 g	Mash	60 min
Water Agent	lactic acid	5 g	Mash	60 min
Fining	whirlfloc-t	2.5 g	Boil	10 min
Water Agent	nacl	3 g	Mash	60 min