

# Polish DOUBLE INDIA PALE ALE

- Gravity **19 BLG**
- ABV ---
- IBU **61**
- SRM **15.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 6 kg (75%)    | 85 %  | 7   |
| Grain | Strzegom Karmel 150        | 0.5 kg (6.3%) | 75 %  | 150 |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (6.3%) | 75 %  | 59  |
| Grain | Weyermann pszeniczny jasny | 1 kg (12.5%)  | 80 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnat  | 35 g   | 70 min   | 14.2 %     |
| Boil      | Iunga   | 35 g   | 30 min   | 10.8 %     |
| Boil      | Sybilla | 20 g   | 5 min    | 5 %        |
| Whirlpool | Sybilla | 20 g   | 0 min    | 5 %        |
| Dry Hop   | Sybilla | 50 g   | 7 day(s) | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |
|--------------|-----|-----|------|-----------|

### Extras

| Type   | Name                              | Amount | Use for | Time   |
|--------|-----------------------------------|--------|---------|--------|
| Fining | mech                              | 5 g    | Boil    | 10 min |
| Flavor | płatki jęczmienne<br>błyskawiczne | 500 g  | Mash    | 90 min |