

## POLSKA DOUBLE IPA 18 BLG # 78

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **71**
- SRM **4.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 5 kg (85.9%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.4 kg (6.9%)  | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.22 kg (3.8%) | 78 %  | 4   |
| Sugar | Cukier biały         | 0.2 kg (3.4%)  | --- % | --- |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Pałacowy PH | 50 g   | 60 min   | 7.7 %      |
| Boil      | Zibi PH     | 25 g   | 15 min   | 10.3 %     |
| Boil      | EXP 2/20 PH | 25 g   | 15 min   | 8.1 %      |
| Whirlpool | Książęcy    | 30 g   | 10 min   | 7 %        |
| Dry Hop   | Książęcy    | 50 g   | 5 day(s) | 7 %        |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 500 ml | Fermentum Mobile |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Flavor      | Sól Epsom    | 3 g    | Boil    | 60 min |
| Water Agent | Kwas mlekowy | 5 g    | Mash    | 80 min |