

# Double Polish IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **95**
- SRM **6.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.5%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (25.8%)	79 %	10
Grain	Strzegom Karmel 30	0.3 kg (3.9%)	75 %	30
Sugar	Cukier	0.45 kg (5.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ChinookPL	100 g	60 min	10 %
Aroma (end of boil)	CascadePL	50 g	15 min	5.2 %
Dry Hop	CascadePL	50 g	0 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile