

# POLSKA DOUBLE IPA 17 BLG # 84

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **79**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28.9 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 **22.5 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 **9.8 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (87.6%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (6%)	79 %	10
Grain	Weyermann - Carapils	0.22 kg (3.3%)	78 %	4
Sugar	Cukier biały	0.2 kg (3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PH	50 g	60 min	8.3 %
Boil	Zibi PH	25 g	15 min	10.3 %
Boil	EXP 2/20 PH	25 g	15 min	8.1 %
Boil	Izabella PH	25 g	15 min	6.8 %
Boil	EXPF 3/20 PH	25 g	15 min	9 %
Dry Hop	Książęcy	70 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	500 ml	Fermentum Mobile
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### Extras

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