

Duble Polish IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **66**
- SRM **8.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.7 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.3%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.3%) | 70 % | 299 |
| Grain | Strzegom Pszeniczny | 0.3 kg (4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 12 % |
| Boil | Zula | 30 g | 45 min | 7 % |
| Boil | Zula | 30 g | 30 min | 7 % |
| Boil | Zula | 30 g | 10 min | 7 % |
| Boil | Cascade PL | 30 g | 10 min | 5.5 % |
| Dry Hop | Cascade PL | 100 g | 7 day(s) | 5.5 % |