

# Polish Double IPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **36**
- SRM **9.3**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Caraamber	1 kg (13.3%)	75 %	59
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Barley, Flaked	1 kg (13.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	50 min	11 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	4 %
Whirlpool	Centennial	30 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lida kveik	Ale	Liquid	100 ml	Własne