

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-------|--------|------------------|
| 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 |