

# Polish DOUBLE INDIA PALE ALE

- Gravity **19 BLG**
- ABV ---
- IBU **61**
- SRM **15.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (75%)	85 %	7
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.3%)	75 %	59
Grain	Weyermann pszeniczny jasny	1 kg (12.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	70 min	14.2 %
Boil	Iunga	35 g	30 min	10.8 %
Boil	Sybilla	20 g	5 min	5 %
Whirlpool	Sybilla	20 g	0 min	5 %
Dry Hop	Sybilla	50 g	7 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	22 g	Fermentis
--------------	-----	-----	------	-----------

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min
Flavor	płatki jęczmienne błyskawiczne	500 g	Mash	90 min