POLSKA DOUBLE IPA 18 BLG # 78

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **71**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 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 **19.7 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 **7.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(85.9%)*	81 %	4
Grain	Strzegom Wiedeński	0.4 kg *(6.9%)*	79 %	10
Grain	Weyermann - Carapils	0.22 kg *(3.8%)*	78 %	4
Sugar	Cukier biały	0.2 kg *(3.4%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy PH	50 g	60 min	7.7 %
Boil	Zibi PH	25 g	15 min	10.3 %
Boil	EXP 2/20 PH	25 g	15 min	8.1 %
Whirlpool	Książęcy	30 g	10 min	7 %
Dry Hop	Książęcy	50 g	5 day(s)	7 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

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