

# Double American Polonus

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **96**
- SRM **5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (80%)    | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 %  | 4   |
| Grain | Pszeniczny           | 1 kg (13.3%)  | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Cascade    | 28 g   | 60 min   | 6 %        |
| Boil                | Centennial | 56 g   | 45 min   | 10.5 %     |
| Boil                | Chinook    | 28 g   | 30 min   | 13 %       |
| Boil                | Cascade    | 28 g   | 15 min   | 6 %        |
| Boil                | ?          | 28 g   | 5 min    | 13 %       |
| Aroma (end of boil) | ?          | 56 g   | 0 min    | 13 %       |
| Dry Hop             | ?          | 56 g   | 7 day(s) | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |