

# Duble Polish IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **66**
- SRM **8.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (1.3%)	75 %	150
Grain	Strzegom Karmel 300	0.1 kg (1.3%)	70 %	299
Grain	Strzegom Pszeniczny	0.3 kg (4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %
Boil	Zula	30 g	45 min	7 %
Boil	Zula	30 g	30 min	7 %
Boil	Zula	30 g	10 min	7 %
Boil	Cascade PL	30 g	10 min	5.5 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.5 %