

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 |