

# prawie double na polskich chmielach

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **7.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **51 liter(s)**
- Trub loss **4 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **55.5 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **80C**
- Sparge using **44 liter(s)** of **76C** water or to achieve **69.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (33.3%)	79 %	6
Grain	Viking Pilsner malt	5 kg (33.3%)	80 %	3.5
Grain	Strzegom Monachijski typ II	1 kg (6.7%)	78 %	22
Grain	Karmelowy Czerwony	2 kg (13.3%)	75 %	59
Grain	Pszeniczny	2 kg (13.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	100 g	60 min	5 %
Boil	Marynka	50 g	45 min	6.8 %
Boil	Lublin (Lubelski)	100 g	30 min	6 %
Boil	Oktawia	50 g	15 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	0 min	6 %
Whirlpool	Oktawia	50 g	0 min	8.7 %
Whirlpool	Lomik	100 g	0 min	5 %
Whirlpool	Marynka	50 g	0 min	6.8 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	34.5 g	fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	10 g	Boil	20 min