

# Podwójna radość

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **36**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (83.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.4 kg (4.8%)	81 %	6
Sugar	Candi Sugar, Clear	1 kg (11.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	60 min	11 %
Whirlpool	Nelson Sauvín	50 g	30 min	11 %
Dry Hop	Nelson Sauvín	175 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Boil	60 min
Water Agent	Gips piwowarski	1 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min

Other	witamina c	4 g	Bottling	---
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## Notes

- woda destylowana 1:1 woda kranowa + obliczyć ile gipsu dodać  
*Jan 7, 2023, 9:56 PM*