

## Double India Pale Ale Na 3

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **65**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (30.8%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (41%)	80 %	5
Grain	Pszeniczny	2 kg (20.5%)	85 %	4
Adjunct	Płatki owsiane	0.75 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	45 min	4 %
Boil	Marynka	40 g	15 min	10 %
Boil	Marynka	20 g	5 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Amarillo	20 g	1 min	8.8 %
Boil	Mosaic	20 g	1 min	12 %
Dry Hop	Mosaic	100 g	6 day(s)	12 %
Dry Hop	Citra	100 g	6 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis