

# Double India Pale Ale | Pierwsze Wydanie

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **80**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Pilzneński           | 2 kg (21.7%)  | 81 %  | 4   |
| Grain   | Viking Pale Ale malt | 6 kg (65.2%)  | 80 %  | 5   |
| Sugar   | Cukier               | 0.7 kg (7.6%) | --- % | --- |
| Adjunct | Płatki owsiane       | 0.5 kg (5.4%) | 85 %  | 3   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Marynka   | 30 g   | 60 min   | 10 %       |
| Boil                | Marynka   | 30 g   | 40 min   | 10 %       |
| Boil                | Summit    | 30 g   | 30 min   | 17 %       |
| Boil                | Chinook   | 30 g   | 15 min   | 13 %       |
| Aroma (end of boil) | Fusion UK | 20 g   | 0 min    | 4.57 %     |
| Dry Hop             | Summit    | 30 g   | 7 day(s) | 17 %       |
| Dry Hop             | Cascade   | 60 g   | 5 day(s) | 6 %        |

## Yeasts

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