

# Double IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **123**
- SRM **11.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **68.5 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (93.2%)	85 %	7
Grain	Strzegom Karmel 150	0.4 kg (6.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.5 %
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	15 g	25 min	6 %
Boil	Equinox	15 g	25 min	13.1 %
Boil	Chinook	25 g	25 min	13 %
Boil	Cascade	15 g	1 min	6 %
Boil	Equinox	15 g	1 min	13.1 %
Boil	Chinook	25 g	1 min	13 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	190 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kandyzowana skórka pomarańczy	25 g	Boil	2 min