

# Double Ipa

- Gravity **20.2 BLG**
- ABV ---
- IBU **120**
- SRM **9.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58.3%)	79 %	6
Grain	BESTMALZ - Best Vienna	2 kg (29.2%)	80.5 %	9
Grain	Weyermann - Carapils	0.4 kg (5.8%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6
Sugar	Cukier kandyzowany biały	0.16 kg (2.3%)	--- %	---
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	14 %
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	14 %
Boil	Eureka!	20 g	10 min	18 %
Dry Hop	Eureka!	20 g	7 day(s)	18 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Eureka!	25 g	7 day(s)	18 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %

Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Eureka!	25 g	4 day(s)	18 %