

## Double IPA #18

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **65**
- SRM **6.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (70.6%)	81 %	6
Grain	Pszeniczny	1 kg (11.8%)	85 %	4
Grain	Viking Vienna Malt	1 kg (11.8%)	79 %	7
Grain	Viking Munich Malt	0.5 kg (5.9%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Boil	Cascade	30 g	20 min	6 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Chinook	50 g	6 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	6 day(s)	15.5 %
Dry Hop	Cascade	50 g	6 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1500 ml	---