

# Double IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **72**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (77.8%)	82 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Fawcett - Crystal	0.2 kg (4.4%)	70 %	160
Sugar	cukier	0.3 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.3 %
Boil	Mosaic	10 g	30 min	12.3 %
Boil	Mosaic	10 g	15 min	12.3 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Equinox	10 g	10 min	14.5 %
Boil	Mosaic	10 g	5 min	12.3 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Equinox	20 g	5 min	13.1 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %

Dry Hop	Equinox	30 g	2 day(s)	13.1 %
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