

# Double IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **59**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (80%)    | 81 %  | 4   |
| Grain | BESTMALZ - Best Wheat Malt        | 1 kg (13.3%)  | 82 %  | 4   |
| Grain | Abbey Malt Weyermann              | 0.5 kg (6.7%) | 75 %  | 45  |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | citra             | 10 g   | 30 min   | 13 %       |
| Aroma (end of boil) | Mandarina Bavaria | 100 g  | 10 min   | 7.2 %      |
| Whirlpool           | Eureka!           | 100 g  | 5 min    | 17.5 %     |
| Whirlpool           | citra             | 60 g   | 5 min    | 13 %       |
| Dry Hop             | Cascade           | 45 g   | 5 day(s) | 9.3 %      |
| Dry Hop             | Cascade           | 100 g  | 1 day(s) | 9.3 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| kveik | Ale  | Slant | 475 ml | ---        |