

# 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	---