

Double IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **59**
- SRM **12.6**
- Style **Imperial IPA**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size --- liter(s)
- Total mash volume --- liter(s)

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski Strzegom | 5 kg (73%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (14.6%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.15 kg (2.2%) | 75 % | 400 |
| Grain | płatki jęczmienne | 0.7 kg (10.2%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Zula | 18 g | 60 min | 11.1 % |
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | lemondrop | 20 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 6 g | Boil | 10 min |