

Double IPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **87**
- SRM **9.6**
- 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 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------|-----------------|-------|-----|
| Dry Extract | Pilzneńs | 5.2 kg (70.1%) | --- % | 4 |
| Dry Extract | Pszeniczn | 0.75 kg (10.1%) | --- % | 4 |
| Dry Extract | Monachijs | 0.75 kg (10.1%) | --- % | 16 |
| Dry Extract | cara gol | 0.22 kg (3%) | --- % | 120 |
| Sugar | cukier | 0.5 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Zeus | 30 g | 60 min | 15 % |
| Boil | zeus | 20 g | 30 min | 15 % |
| Boil | simocae | 20 g | 20 min | 13.3 % |
| Boil | cascade | 20 g | 15 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |