

# double ipa

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **76**
- SRM **8.2**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	8 kg (72.7%)	80.5 %	6
Grain	BESTMALZ - Best Minich	1 kg (9.1%)	80.5 %	16
Grain	Pszeniczny	2 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Chinook	30 g	30 min	13 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	50 g	0 day(s)	9.5 %