

# Double IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **81**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale        | 4 kg (57.1%)  | 79 %  | 5   |
| Grain | Strzegom Pszeniczny      | 2 kg (28.6%)  | 81 %  | 6   |
| Grain | Płatki jęczmienne        | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | płatki pszeniczne        | 0.4 kg (5.7%) | 60 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.1 kg (1.4%) | 75 %  | 30  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 50 g   | 60 min   | 11 %       |
| Boil                | Simcoe   | 50 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Oktawia  | 50 g   | 5 min    | 7.1 %      |
| Aroma (end of boil) | lunga    | 30 g   | 3 min    | 11 %       |
| Dry Hop             | Amarillo | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop             | Oktawia  | 50 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | wirflfloc-T | 1 g    | Boil    | 15 min |