

Double IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **95**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Chinook | 20 g | 10 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 13.7 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |