

Double IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **73**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (44.4%)	80 %	5
Grain	Pszeniczny	3 kg (37%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Weyermann - Carared	0.5 kg (6.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	lunga	15 g	60 min	11 %
Boil	Enigma (AUS)	25 g	15 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	50 g	0 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---