

Double IPA2

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **41**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (68.8%)	81 %	4
Grain	BESTMALZ - Best Wheat Malt	1 kg (12.5%)	82 %	4
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4
Grain	Rice, Flaked	0.25 kg (3.1%)	70 %	2
Grain	Oats, Flaked	0.25 kg (3.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	7.3 %
Aroma (end of boil)	idaho 7	100 g	5 min	7.2 %
Aroma (end of boil)	Galaxy	100 g	2 min	15 %
Whirlpool	Cascade	100 g	0 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Slant	500 ml	White Labs