

# Double Ipka 10.2020

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (66%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (9.4%) | 85 %  | 4   |
| Grain | Oats, Flaked        | 0.5 kg (9.4%) | 80 %  | 2   |
| Grain | Wheat, Flaked       | 0.5 kg (9.4%) | 77 %  | 4   |
| Grain | Rye Malt            | 0.3 kg (5.7%) | 63 %  | 10  |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Sabro         | 50 g   | 15 min   | 10 %       |
| Whirlpool | Citra         | 50 g   | 15 min   | 12 %       |
| Dry Hop   | Mosaic        | 100 g  | 4 day(s) | 11 %       |
| Dry Hop   | Sabro         | 50 g   | 4 day(s) | 10 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 4 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name                | Amount | Use for | Time  |
|-------------|---------------------|--------|---------|-------|
| Water Agent | CaCl2 (zacieranie)  | 3 g    | Mash    | 0 min |
| Water Agent | CaCl2 (wysładzanie) | 2 g    | Mash    | 0 min |
| Water Agent | Lactic Acid         | 1.8 g  | Mash    | 0 min |

## Notes

- Oaza z Biedronki. Parametry bazowe (mg/l):  
hco3 - 134,2  
so4 - 69,54  
cl - 18  
f - 0,16  
ca - 60,12  
mg - 13,37  
na - 5  
k - 0,75

Docelowy profil wody:

Ca - 132

Mg - 13

Na - 5

So4 - 70

Cl - 146

hco3 - 64

Oct 8, 2020, 9:03 PM