

## Duble IPA

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **43**
- SRM **7.8**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **74C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.1%)	82 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.1%)	79 %	22
Grain	Karmelowy Czerwony	0.25 kg (3%)	75 %	59
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	50 min	6 %
Boil	Amarillo	20 g	50 min	9.5 %
Boil	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Dry Hop	Cascade	35 g	14 day(s)	6 %
Dry Hop	Mosaic	30 g	14 day(s)	10 %
Dry Hop	Amarillo	30 g	14 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US - 05	Ale	Dry	10 g	lab