

Podwójna AIPA 18

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 1 kg (25.6%) | 78 % | 6 |
| Grain | Caramunich® typ I | 0.2 kg (5.1%) | 73 % | 80 |
| Grain | Pszeniczny | 0.7 kg (17.9%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (51.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 20 g | 15 min | 12 % |
| Boil | Mosaic | 30 g | 1 min | 12 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 13.5 % |
| Boil | Chinook | 22 g | 60 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 60 ml | Mangrove Jack's |