

Wysłodziny po Doube IPA v2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **4.7 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 0.5 kg (29.4%) | 80.5 % | 6 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 0.7 kg (41.2%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.1 kg (5.9%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.1 kg (5.9%) | 70 % | 2 |
| Grain | Wheat, Torrified | 0.1 kg (5.9%) | 79 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (11.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Whirlpool | Amarillo | 10 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------|
| Lallemand East Coast | Ale | Slant | 62.5 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------------------|------|------|-------|
| Spice | Skórki cytryny i pomarańczy | 10 g | Boil | 5 min |
|-------|-----------------------------|------|------|-------|