

Double IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **88**
- SRM **7.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.8%)	80 %	6
Dry Extract	Ekstrakt słodowy super jasny	0.75 kg (10.3%)	100 %	5
Grain	Viking Red Ale malt	0.5 kg (6.9%)	80 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	12.4 %
Boil	Cascade NZ	15 g	20 min	7 %
Boil	Eureka!	15 g	20 min	18 %
Boil	Citra	15 g	20 min	13.5 %
Aroma (end of boil)	Cascade NZ	10 g	7 min	7 %
Aroma (end of boil)	Eureka!	10 g	7 min	18 %
Aroma (end of boil)	Citra	10 g	7 min	13.5 %
Dry Hop	Cascade NZ	26 g	2 day(s)	7 %
Dry Hop	Eureka!	26 g	2 day(s)	18 %
Dry Hop	Citra	26 g	2 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min