AMERYKAŃSKA DUBELTÓWKA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **96**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg *(92%)*	80 %	4
Grain	Monachijski	0.2 kg *(2.3%)*	80 %	16
Sugar	Cukier	0.5 kg *(5.7%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Whirlpool	Ahtanum	50 g	30 min	5 %
80*C 30min				
Whirlpool	Citra	50 g	30 min	12 %
80*C 30min				
Dry Hop	Columbus/Tomahawk/Zeus	30 g	5 day(s)	15.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's
Starter z 200g suchego ekstraktu				

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	7 g	Mash	0 min
Fining	mech irlandzki	5 g	Boil	15 min