Double IPA #2

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **98**
- SRM **7.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **95 min**
- Evaporation rate **5 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg *(66.7%)*	85 %	6.5
Grain	Strzegom Wiedeński	1 kg *(11.1%)*	79 %	10
Grain	Carahell	1 kg *(11.1%)*	77 %	25
Grain	Weyermann - Carapils	1 kg *(11.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Enigma (AUS)	30 g	40 min	17.2 %
Boil	Summit	30 g	20 min	14.3 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.9 %
Dry Hop	ekstrakt chmielowy	2.5 g	1 day(s)	100 %

Yeasts

Name	Type	Form	Amount	Laboratory

Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	95 min