Double IPA

- Gravity **18 BLG**
- ABV **---**
- IBU **67**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.51 kg *(73.6%)*	85 %	6
Grain	Weyermann - Carapils	0.6 kg *(5.9%)*	78 %	4
Grain	Weyermann - Melanoiden Malt	0.6 kg *(5.9%)*	81 %	70
Grain	Weyermann - Carared	1.04 kg *(10.2%)*	75 %	45
Grain	Płatki owsiane	0.45 kg *(4.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Contennial	100 g	5 min	9.4 %
Aroma (end of boil)	Palisade	100 g	5 min	7.6 %
Aroma (end of boil)	Amarillo	100 g	5 min	7.3 %
Aroma (end of boil)	Mosaic	100 g	5 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	100 g	5 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17.27 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.