

Double Ipka 10.2020

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (9.4%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (9.4%)	77 %	4
Grain	Rye Malt	0.3 kg (5.7%)	63 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	50 g	15 min	10 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Mosaic	100 g	4 day(s)	11 %
Dry Hop	Sabro	50 g	4 day(s)	10 %
Dry Hop	Nelson Sauvignon	50 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	CaCl2 (zacieranie)	3 g	Mash	0 min
Water Agent	CaCl2 (wysładzanie)	2 g	Mash	0 min
Water Agent	Lactic Acid	1.8 g	Mash	0 min

Notes

- Oaza z Biedronki. Parametry bazowe (mg/l):

hco3 - 134,2

so4 - 69,54

cl - 18

f - 0,16

ca - 60,12

mg - 13,37

na - 5

k - 0,75

Docelowy profil wody:

Ca - 132

Mg - 13

Na - 5

So4 - 70

Cl - 146

hco3 - 64

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