

## #61 Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **70**
- SRM **6.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **26.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale        | 8 kg (90.4%)   | 79 %   | 6   |
| Grain | Płatki owsiane           | 0.5 kg (5.6%)  | 60 %   | 3   |
| Grain | Strzegom Karmel 30       | 0.2 kg (2.3%)  | 75 %   | 30  |
| Grain | Acid Malt (zakwaszający) | 0.15 kg (1.7%) | 58.7 % | 6   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Marynka  | 45 g   | 60 min   | 8.6 %      |
| Boil                | Mosaic   | 20 g   | 60 min   | 12.3 %     |
| Boil                | Amarillo | 15 g   | 30 min   | 9.9 %      |
| Boil                | Belma    | 15 g   | 30 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 35 g   | 0 min    | 9.9 %      |
| Aroma (end of boil) | Belma    | 35 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 50 g   | 2 day(s) | 9.9 %      |
| Dry Hop             | Belma    | 50 g   | 2 day(s) | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                 |     |       |        |     |
|-----------------|-----|-------|--------|-----|
| FM53 Voss kveik | Ale | Slant | 400 ml | --- |
|-----------------|-----|-------|--------|-----|

## Extras

| Type        | Name       | Amount | Use for  | Time   |
|-------------|------------|--------|----------|--------|
| Water Agent | Sól epton  | 1 g    | Boil     | 60 min |
| Other       | Witamina A | 4 g    | Bottling | ---    |
| Water Agent | Gips       | 4 g    | Mash     | 60 min |