

## #135 NE Double IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.9 kg (16.4%)	73 %	6
Grain	Rice, Flaked	0.3 kg (5.5%)	70 %	2
Sugar	Cane (Beet) Sugar	0.2 kg (3.6%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.1 kg (1.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	40 g	55 min	10.5 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Centennial	40 g	1 min	9.7 %
Dry Hop	135) Mosaic Cryo	28.3 g	7 day(s)	25.3 %
Dry Hop	135) Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	135) Nelson Sauvign	20 g	7 day(s)	10.6 %
Dry Hop	136) Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	136) Sabro	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Other	Witamina C	3.5 g	Secondary	12 day(s)