

## #150 NE Double IPA

- Gravity **18.2 BLG**
- ABV ---
- IBU **47**
- SRM **5.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 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 **27 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 **-0.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (66.7%) | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (15.9%)   | 73 %   | 6   |
| Grain | Płatki owsiane       | 0.4 kg (6.3%)  | 85 %   | 3   |
| Grain | Rice, Flaked         | 0.4 kg (6.3%)  | 70 %   | 2   |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (3.2%)  | 76.1 % | 0   |
| Sugar | Cane (Beet) Sugar    | 0.1 kg (1.6%)  | 100 %  | 0   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga PL | 40 g   | 55 min   | 9.6 %      |
| Whirlpool | Sultana  | 50 g   | 1 min    | 13.7 %     |
| Whirlpool | Citra    | 62.3 g | 1 min    | 12.8 %     |
| Whirlpool | Trident  | 50 g   | 1 min    | 11 %       |
| Whirlpool | Mosaic   | 24.5 g | 1 min    | 13 %       |
| Dry Hop   | Sultana  | 50 g   | 7 day(s) | 13.7 %     |
| Dry Hop   | Trident  | 50 g   | 7 day(s) | 11 %       |
| Dry Hop   | Azacca   | 50 g   | 7 day(s) | 13 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 50 g | 7 day(s) | 13 % |
| Dry Hop | Citra  | 30 g | 7 day(s) | 12 % |

### Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP644 | Ale  | Liquid | 500 ml | Danstar    |

### Extras

| Type   | Name       | Amount | Use for   | Time     |
|--------|------------|--------|-----------|----------|
| Fining | Whirlfloc  | 2.5 g  | Boil      | 12 min   |
| Other  | Witamina C | 2 g    | Secondary | 7 day(s) |