

## #9 Double IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **84**
- SRM **6.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (37.3%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (7.5%)	78 %	18
Grain	Karmelowy Czerwony	0.3 kg (4.5%)	75 %	50
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Galaxy	30 g	15 min	15 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale