

# American Double IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **103**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.6%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (13.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (13.9%)	82 %	5
Grain	Płatki owsiane	1.2 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	14.5 %
Boil	Zeus	20 g	45 min	14.5 %
Boil	Columbus	25 g	40 min	12.6 %
Aroma (end of boil)	Cascade PL	50 g	1 min	5.8 %
Dry Hop	Amarillo	100 g	3 day(s)	8.4 %
Dry Hop	Mandarina Bavaria	100 g	3 day(s)	8.4 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.2 %
Dry Hop	Citra	50 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka cytryny	50 g	Boil	20 min
Other	HOPZOIL El Dorado	1 g	Bottling	---