

AMERYKAŃSKA DUBELTÓWKA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **115**
- SRM **6.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (80%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (20%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 25 min | 15.5 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Whirlpool | Ahtanum | 50 g | 30 min | 5 % |
| 80°C 30min | | | | |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| 80°C 30min | | | | |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|-----------------|
| US-05 | Ale | Slant | 300 ml | Mangrove Jack's |
| Starter z 200g suchego ekstraktu | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 7 g | Mash | 0 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |