

# 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