

# Double AIPA EG

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	85 %	5
Grain	Caramel/Crystal Malt - 10L	1 kg (11.1%)	80 %	20
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.4 %
Boil	Mosaic	25 g	30 min	11.6 %
Whirlpool	Mosaic	75 g	0 min	11.6 %
Whirlpool	Citra	25 g	0 min	13.4 %
Dry Hop	Mosaic	100 g	3 day(s)	11.6 %
Dry Hop	Citra	50 g	3 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	130 g	Fermentis

## Notes

- Gestwa drożdżowa 130g po bitter #1  
*Apr 11, 2021, 9:35 PM*