

# DOUBLE IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **122**
- SRM **12.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.5 kg (9.1%) | 70 %  | 299 |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Magnum szyszka | 90 g   | 60 min | 9 %        |
| Boil                | Magnum szyszka | 50 g   | 30 min | 9 %        |
| Aroma (end of boil) | Amarillo       | 50 g   | 5 min  | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | płatki ryżowe  | 250 g  | Mash    | ---    |
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |