

Double IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **91**
- SRM **6.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (58.8%) | 85 % | 7 |
| Grain | Weyermann - Monachijski typ I | 1 kg (14.7%) | 80 % | 15 |
| Grain | Weyermann pszeniczny jasny | 1 kg (14.7%) | 80 % | 6 |
| Adjunct | Płatki orkiszowe | 0.8 kg (11.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 90 min | 13 % |
| Boil | Citra | 20 g | 90 min | 12 % |
| Boil | Mosaic | 10 g | 90 min | 10 % |
| Whirlpool | Citra | 40 g | 10 min | 12 % |
| Whirlpool | Chinook | 10 g | 5 min | 13 % |
| Whirlpool | Mosaic | 50 g | 5 min | 10 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

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