

## Double IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **95**
- SRM **8.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	5 kg (76.9%)	80 %	6
Grain	Monachijski Strzegom	1 kg (15.4%)	80 %	16
Grain	Karmelowy czerwony Strzegom	0.5 kg (7.7%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	60 min	15.9 %
Boil	Zeus	10 g	10 min	15.9 %
Boil	Simcoe	10 g	10 min	11.9 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.9 %
Aroma (end of boil)	Zeus	10 g	0 min	15.9 %
Aroma (end of boil)	Citra	20 g	0 min	11 %
Dry Hop	Zeus	20 g	4 day(s)	15.9 %
Dry Hop	Simcoe	70 g	4 day(s)	11.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US WEST COAST M44	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Bergamotka	20 g	Boil	0 min
Herb	Pędy Sosny	50 g	Boil	0 min

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Bergamotkę i pędy sosny wrzucono do wrzątku i trzymano bez ognia 15min. Po wystudzeniu wiano do fermentora na cichą.  
*Dec 11, 2017, 9:47 AM*