

Double IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **80**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (24.3%)	80 %	5
Grain	Pilzneński	2 kg (54.1%)	81 %	4
Grain	Pszeniczny	0.2 kg (5.4%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.4%)	75 %	30
Sugar	Brown Sugar, Light	0.2 kg (5.4%)	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	7 g	60 min	19 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Cascade	10 g	30 min	6 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Mosaic	10 g	0 min	10 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Boil	Mosaic	10 g	60 min	10 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	3 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Liquid	200 ml	---