

Double IPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **102**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.8 kg (82.6%)	81 %	4
Grain	Pszeniczny	0.4 kg (8.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	30 min	12 %
Boil	Cascade	20 g	30 min	6 %
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	20 g	15 min	10.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	30 g	2 day(s)	6 %
Dry Hop	Citra	30 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs
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