

# Double IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **105**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (85.4%)	79 %	6
Grain	Strzegom Pszeniczny	0.3 kg (3.7%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.3 kg (3.7%)	75 %	20
Grain	Weyermann - Carapils	0.3 kg (3.7%)	78 %	4
Grain	Weyermann - Carared	0.3 kg (3.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	50 min	15.1 %
Boil	Warrior	30 g	40 min	15.1 %
Boil	Mosaic	15 g	10 min	10.4 %
Boil	Citra	15 g	10 min	12 %
Boil	Mosaic	15 g	5 min	10.4 %
Boil	Citra	15 g	5 min	13.8 %
Aroma (end of boil)	Mosaic	15 g	0 min	10.4 %
Aroma (end of boil)	Citra	15 g	0 min	13.8 %

Whirlpool	Mosaic	15 g	0 min	10.4 %
Whirlpool	Citra	15 g	0 min	13.8 %
Whirlpool	Falconer's Flight	30 g	0 min	10.7 %