

## Double IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **80**
- SRM **6.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.4%)	80 %	4
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16
Sugar	cukier	0.5 kg (6.9%)	100 %	0
Grain	Caramunich® typ I	0.2 kg (2.8%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	30 g	60 min	18 %
Boil	Azacca	20 g	30 min	14 %
Boil	Citra	20 g	10 min	13.7 %
Boil	Azacca	30 g	1 min	14 %
Boil	Citra	30 g	1 min	13.7 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Cascade	10 g	3 day(s)	7 %
Dry Hop	Mosaic	50 g	3 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa S-04	Ale	Slant	200 ml	---