

# Double IPA

---

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **89**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (41.7%)	82 %	4
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Viking Wheat Malt	1 kg (8.3%)	83 %	5
Grain	Platki owsiane	1 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.6 %
Boil	Simcoe	30 g	60 min	13 %
Boil	Citra	60 g	30 min	13.6 %
Dry Hop	Citra	160 g	2 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	36.67 g	fermentis