

# Double IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **6.1**
- 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 **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **83.3C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | piłżeński         | 6.65 kg (91.1%) | 80 %  | 7   |
| Grain | Płatki jęczmienne | 0.65 kg (8.9%)  | 85 %  | 3   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Marynka       | 30 g   | 60 min   | 7.1 %      |
| Boil    | Nelson Sauvín | 30 g   | 20 min   | 11.1 %     |
| Dry Hop | Nelson Sauvín | 30 g   | 4 day(s) | 11.1 %     |
| Boil    | Amarillo      | 30 g   | 10 min   | 9.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g    | Boil    | 15 min |