

Double ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **56**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.8 kg (81.7%)	80 %	7
Grain	Briess - Wheat Malt, White	0.8 kg (11.3%)	85 %	5
Adjunct	Oats, Flaked	0.5 kg (7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis