

## Double IPA - test

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **15.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (79.4%)	80 %	4
Grain	Viking Caramel Aromatic	1 kg (15.9%)	75 %	180
Liquid Extract	WES ekstrakt słodowy jasny	0.3 kg (4.8%)	80 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	50 min	11 %
Boil	lunga	20 g	30 min	11 %
Boil	lunga	30 g	15 min	11 %
Boil	lunga	15 g	5 min	11 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar BRY-97	Ale	Slant	666 ml	danstar
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	whirlfloc	2.4 g	Boil	10 min