

Double Ipka 10.2020

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **32**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (66%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (9.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (9.4%) | 77 % | 4 |
| Grain | Rye Malt | 0.3 kg (5.7%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Sabro | 50 g | 15 min | 10 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 11 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 10 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|-------|
| Water Agent | CaCl2 (zacieranie) | 3 g | Mash | 0 min |
| Water Agent | CaCl2 (wysładzanie) | 2 g | Mash | 0 min |
| Water Agent | Lactic Acid | 1.8 g | Mash | 0 min |

Notes

- Oaza z Biedronki. Parametry bazowe (mg/l):
hco3 - 134,2
so4 - 69,54
cl - 18
f - 0,16
ca - 60,12
mg - 13,37
na - 5
k - 0,75

Docelowy profil wody:

Ca - 132

Mg - 13

Na - 5

So4 - 70

Cl - 146

hco3 - 64

Oct 8, 2020, 9:03 PM