

# Double Trouble

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **80**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (64.9%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (26%)	80 %	5
Sugar	Corn Sugar (Dextrose)	0.5 kg (6.5%)	100 %	0
Grain	viking dekstrynowy	0.2 kg (2.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	14 %
Boil	Ahtanum	50 g	30 min	5 %
Aroma (end of boil)	Ahtanum	50 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM700 Special	Ale	Liquid	200 ml	Fermentum Mobile