

## Double trouble

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **51**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **6.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	0.65 kg (30.2%)	78 %	6
Grain	Briess - Pilsen Malt	0.65 kg (30.2%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.65 kg (30.2%)	85 %	5
Grain	Oats, Flaked	0.2 kg (9.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Simcoe	10 g	15 min	13.2 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Dry Hop	Citra	15 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
verdant IPA	Ale	Slant	50 ml	---