

# Duble IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Mep@Ale	6.5 kg (85%)	80 %	6
Grain	Viking Pale Ale malt Zero	1 kg (13.1%)	80 %	6
Grain	Optima Karmel 150	0.15 kg (2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.9 %
Boil	Mosaic	50 g	20 min	11.4 %
Boil	Sybilla	25 g	5 min	3.5 %
Boil	Simcoe	20 g	5 min	12.9 %
Dry Hop	Simcoe	50 g	3 day(s)	12.9 %
Dry Hop	Mosaic	50 g	3 day(s)	11.4 %

## Yeasts

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