

## Exterminator - Double AIPA 19 BLG

- Gravity **22.2 BLG**
- ABV ---
- IBU **93**
- SRM **19.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (73.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (20%)	79 %	16
Grain	Aroma CastleMalting	0.2 kg (2.7%)	78 %	100
Grain	Fawcett - Crystal	0.3 kg (4%)	70 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	17 %
Boil	Cascade	20 g	40 min	6 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	10 g	5 min	12 %

Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's