

# podwójna ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (91.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.4 kg (5.9%)	75 %	20
Grain	Viking Pale Ale malt	0.2 kg (2.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	30 g	60 min	10 %
Boil	horizon	30 g	10 min	10 %
Aroma (end of boil)	Equinox	40 g	1 min	13.1 %
Aroma (end of boil)	falconers flight	20 g	1 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis