

Podwójny Standard

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **75**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (71.4%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (28.6%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	13.6 %
Boil	Chinook	10 g	60 min	12.8 %
Boil	Columbus	5 g	15 min	13.6 %
Boil	Citra	5 g	15 min	12.8 %
Boil	Chinook	5 g	15 min	12.8 %
Boil	Cascade	5 g	15 min	6 %
Boil	Columbus	5 g	5 min	13.6 %
Boil	Chinook	5 g	5 min	12.8 %
Boil	Citra	5 g	5 min	12.8 %
Boil	Cascade	5 g	5 min	6 %
Dry Hop	Columbus	30 g	14 day(s)	13.6 %
Dry Hop	Chinook	30 g	14 day(s)	12.8 %
Dry Hop	Citra	30 g	14 day(s)	12.8 %
Dry Hop	Cascade	30 g	14 day(s)	6 %
Dry Hop	Columbus	30 g	7 day(s)	13.6 %
Dry Hop	Chinook	30 g	7 day(s)	12.8 %
Dry Hop	Citra	30 g	7 day(s)	12.8 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Columbus	20 g	3 day(s)	13.6 %

Dry Hop	Chinook	20 g	3 day(s)	12.8 %
Dry Hop	Citra	20 g	3 day(s)	12.8 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Yeasts

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