

## Wysłodziny po Doube IPA v2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **9**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **4.7 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	0.5 kg (29.4%)	80.5 %	6
Grain	Castle Malting - Pilzneński 6-rzędowy	0.7 kg (41.2%)	80 %	5
Grain	Płatki pszeniczne	0.1 kg (5.9%)	85 %	3
Grain	Rice, Flaked	0.1 kg (5.9%)	70 %	2
Grain	Wheat, Torrified	0.1 kg (5.9%)	79 %	4
Sugar	Milk Sugar (Lactose)	0.2 kg (11.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	10 g	20 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand East Coast	Ale	Slant	62.5 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Skórki cytryny i pomarańczy	10 g	Boil	5 min
-------	-----------------------------	------	------	-------