

#150 NE Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.9%)	73 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Rice, Flaked	0.4 kg (6.3%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.2 kg (3.2%)	76.1 %	0
Sugar	Cane (Beet) Sugar	0.1 kg (1.6%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	40 g	55 min	9.6 %
Whirlpool	Sultana	50 g	1 min	13.7 %
Whirlpool	Citra	62.3 g	1 min	12.8 %
Whirlpool	Trident	50 g	1 min	11 %
Whirlpool	Mosaic	24.5 g	1 min	13 %
Dry Hop	Sultana	50 g	7 day(s)	13.7 %
Dry Hop	Trident	50 g	7 day(s)	11 %
Dry Hop	Azacca	50 g	7 day(s)	13 %

Dry Hop	Mosaic	50 g	7 day(s)	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	500 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Other	Witamina C	2 g	Secondary	7 day(s)