

## #155 NE Double IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **31**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **35 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 **70.5C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.2%)	80 %	5
Grain	Strzegom Pszeniczny	1.7 kg (20.1%)	73 %	6
Grain	Płatki owsiane	0.65 kg (7.7%)	85 %	3
Grain	Rice, Flaked	0.6 kg (7.1%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (4.7%)	76.1 %	0
Sugar	Cane (Beet) Sugar	0.1 kg (1.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	35 g	55 min	9.6 %
Whirlpool	Chinook	75 g	1 min	11 %
Whirlpool	Citra	55 g	1 min	13 %
Whirlpool	Trident	35 g	1 min	11 %
Whirlpool	Mosaic	50 g	1 min	13 %
Whirlpool	Azacca	35 g	1 min	13 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM Hazy IPA	Ale	Liquid	500 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Witamina C	2.64 g	Secondary	7 day(s)