

## #61 Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **70**
- SRM **6.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **26.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (90.4%)	79 %	6
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Grain	Strzegom Karmel 30	0.2 kg (2.3%)	75 %	30
Grain	Acid Malt (zakwaszający)	0.15 kg (1.7%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	8.6 %
Boil	Mosaic	20 g	60 min	12.3 %
Boil	Amarillo	15 g	30 min	9.9 %
Boil	Belma	15 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	35 g	0 min	9.9 %
Aroma (end of boil)	Belma	35 g	0 min	9.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9.9 %
Dry Hop	Belma	50 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	400 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól epton	1 g	Boil	60 min
Other	Witamina A	4 g	Bottling	---
Water Agent	Gips	4 g	Mash	60 min