

DOUBLE AIPA 19 BLG # 3

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **95**
- SRM **8.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **60 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **90 min** at **60C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon | 5.5 kg (73.3%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (20%) | 80 % | 16 |
| Grain | Aroma CastleMalting | 0.2 kg (2.7%) | 78 % | 100 |
| Grain | Caramel/Crystal Malt - 20L | 0.3 kg (4%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Summit | 32 g | 60 min | 17 % |
| Boil | Cascade | 20 g | 40 min | 6 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Amarillo | 30 g | 5 min | 9.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |