

# Double AIPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **66**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Strzegom Pilzneński	4 kg (54.1%)	80 %	4
Grain	Briess - Carapils Malt	0.4 kg (5.4%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	32 g	50 min	12.5 %
Boil	Mosaic	10 g	50 min	12 %
Boil	Newport	10 g	50 min	10.7 %
Aroma (end of boil)	Newport	5 g	30 min	10.7 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	30 min	12.5 %
Aroma (end of boil)	Newport	10 g	10 min	10.7 %
Whirlpool	Centennial	15 g	0 min	8.7 %
Whirlpool	Centennial	25 g	25 min	10.5 %
Whirlpool	Cascade	25 g	25 min	6 %
Whirlpool	Mosaic	20 g	25 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	gips piwowarski	8 g	Boil	0 min