

## Double C

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	6 kg (85.7%)	79 %	6
Grain	Słód Caraaamber Weyerman 60-80 EBC	1 kg (14.3%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Cascade USA aromatyczny	30 g	45 min	5.5 %
Boil	Centennial	30 g	30 min	10.5 %
Dry Hop	Cascade USA aromatyczny	20 g	5 day(s)	5.5 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	90 min