

Double India Pale Ale 45

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **85**
- SRM **7.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (37.9%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (37.9%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.6 kg (5.7%) | 73 % | 80 |
| Grain | Pszeniczny | 1.2 kg (11.4%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.75 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 50 g | 60 min | 13.2 % |
| Boil | Amarillo | 40 g | 45 min | 8.8 % |
| Boil | Mosaic | 40 g | 15 min | 12 % |
| Boil | Mosaic | 20 g | 5 min | 12 % |
| Boil | Amarillo | 20 g | 5 min | 8.8 % |
| Boil | Amarillo | 20 g | 1 min | 8.8 % |
| Boil | Mosaic | 20 g | 1 min | 12 % |
| Dry Hop | Mosaic | 100 g | 6 day(s) | 12 % |
| Dry Hop | Citra | 100 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| Wyeast - American Ale 1056 | Ale | Liquid | 200 ml | --- |