

Double India Pale Ale | Pierwsze Wydanie

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **80**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (21.7%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 6 kg (65.2%) | 80 % | 5 |
| Sugar | Cukier | 0.7 kg (7.6%) | --- % | --- |
| Adjunct | Płatki owsiane | 0.5 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 30 g | 40 min | 10 % |
| Boil | Summit | 30 g | 30 min | 17 % |
| Boil | Chinook | 30 g | 15 min | 13 % |
| Aroma (end of boil) | Fusion UK | 20 g | 0 min | 4.57 % |
| Dry Hop | Summit | 30 g | 7 day(s) | 17 % |
| Dry Hop | Cascade | 60 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |