

## Double IPA

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **52**
- SRM **8**

### 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 **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **30.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale          | 6 kg (69%)     | 80 %  | 8   |
| Grain | Monachijski              | 1.7 kg (19.5%) | 80 %  | 16  |
| Grain | Pszeniczny               | 0.8 kg (9.2%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (2.3%)  | 75 %  | 30  |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 20 g   | 45 min | 13.5 %     |
| Boil    | Sorachi Ace | 40 g   | 30 min | 10 %       |
| Boil    | Magnum      | 20 g   | 15 min | 13.5 %     |

### Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| fermentis S-05 | Ale  | Slant | 100 ml | ---        |