

## 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 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	---