

# Double IPA

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **68**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 1.8 kg (32.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt     | 3.3 kg (58.9%) | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.9%)  | 82 %  | 5   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Chinook       | 40 g   | 60 min   | 11.3 %     |
| Dry Hop | Galaxy        | 50 g   | 2 day(s) | 15 %       |
| Dry Hop | Nelson Sauvin | 40 g   | 2 day(s) | 11 %       |
| Dry Hop | Mosaic        | 50 g   | 2 day(s) | 10 %       |
| Boil    | Mosaic        | 20 g   | 10 min   | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 22 g   | fermentis  |