

Double IPA

- Gravity **19 BLG**
- ABV ---
- IBU **120**
- SRM **13**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5.8 kg (82.9%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Special B Malt | 0.2 kg (2.9%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 30 min | 13 % |
| Boil | Simcoe | 25 g | 25 min | 13 % |
| Boil | Simcoe | 25 g | 15 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13 % |
| Aroma (end of boil) | Centennial | 25 g | 5 min | 10.5 % |
| Whirlpool | Centennial | 25 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |