

# DOUBLE IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **94**
- SRM **7.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (77.2%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (6.3%)	82 %	4
Grain	Viking Munich Malt	0.9 kg (11.4%)	78 %	18
Grain	Fawcett - Crystal	0.1 kg (1.3%)	70 %	160
Grain	Płatki pszeniczne	0.3 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Cascade	25 g	4 day(s)	6 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	60 min
Water Agent	Chlorek Wapnia	4 g	Mash	60 min
Fining	Wirfloc	3 g	Boil	10 min