

Double IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **126**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.1%)	75 %	30
Grain	Monachijski	1 kg (15.6%)	80 %	16
Grain	Viking Vienna Malt	0.2 kg (3.1%)	79 %	9
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.5 %
Boil	Simcoe	20 g	30 min	11.5 %
Boil	Mosaic	20 g	30 min	10.2 %
Boil	Citra	20 g	30 min	13.7 %
Boil	Simcoe	20 g	10 min	11.5 %
Boil	Mosaic	20 g	10 min	10.2 %
Boil	Citra	20 g	10 min	13.7 %
Aroma (end of boil)	Simcoe	10 g	0 min	11.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10.2 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %
Dry Hop	Simcoe	50 g	6 day(s)	11.5 %
Dry Hop	Mosaic	50 g	6 day(s)	10.2 %
Dry Hop	Citra	50 g	6 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis