

# Double IPA

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **124**
- SRM **7.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.4 kg (90%)	80 %	7
Sugar	Cane (Beet) Sugar	0.6 kg (10%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	60 g	40 min	14.3 %
Boil	Waimea	40 g	5 min	14.3 %
Dry Hop	WAI-ITI	100 g	4 day(s)	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	175 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	10 min