

#? Double IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **111**
- SRM **11.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.21 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Ale	3.1 kg (71%)	81 %	6.5
Grain	Monachijski	0.7 kg (16%)	80 %	16
Grain	Crystal 160	0.265 kg (6.1%)	70 %	160
Sugar	Corn Sugar (Dextrose)	0.25 kg (5.7%)	100 %	0
Grain	Słód Caramunich Typ II Weyermann	0.05 kg (1.1%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12 %
Boil	lunga2018	15 g	60 min	10 %
Aroma (end of boil)	Oktawia	30 g	10 min	7.1 %
Aroma (end of boil)	Cascade	50 g	5 min	5.5 %
Aroma (end of boil)	Chinook	50 g	0 min	13 %
Dry Hop	Chinook	50 g	6 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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HotHead Ale	Ale	Slant	200 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1.5 g	Boil	15 min