

# Double IPA

- Gravity **19.9 BLG**
- ABV ---
- IBU **110**
- SRM **7.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.25 kg (2.6%)	79 %	6
Grain	Strzegom Pale Ale	8.5 kg (87.2%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (10.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	70 g	60 min	13.1 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Cascade	10 g	15 min	6 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Equinox	25 g	10 min	13.1 %
Boil	Cascade	20 g	10 min	6 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade	25 g	3 min	6 %
Boil	Mosaic	25 g	3 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Liberty Bell	Ale	Dry	5 g	-