

# Double IPA 40l

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **94**
- SRM **7.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **95 min**
- Evaporation rate **5 %/h**
- Boil size **49.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **55.3 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **49.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10.4 kg (65.8%) | 85 %  | 6.5 |
| Grain | Strzegom Wiedeński        | 1.8 kg (11.4%)  | 79 %  | 10  |
| Grain | Carahell                  | 1.8 kg (11.4%)  | 77 %  | 25  |
| Grain | Weyermann - Carapils      | 1.8 kg (11.4%)  | 78 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15 %       |
| Boil                | Enigma (AUS)           | 50 g   | 40 min   | 17.2 %     |
| Boil                | Summit                 | 50 g   | 20 min   | 14.3 %     |
| Aroma (end of boil) | Simcoe                 | 50 g   | 15 min   | 13.9 %     |
| Dry Hop             | ekstrakt chmielowy     | 5 g    | 1 day(s) | 100 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |        |             |
|--------------------------|-----|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 220 ml | Wyeast Labs |
|--------------------------|-----|--------|--------|-------------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 7 g    | Mash    | 95 min |