

## Double ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **48**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	10.3 %
Dry Hop	Citra	200 g	2 day(s)	12 %
Aroma (end of boil)	Calista	50 g	20 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---