

# Double IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **77**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 5 kg (65.2%)   | 81 %   | 4   |
| Grain | Pszeniczny         | 1 kg (13%)     | 85 %   | 4   |
| Grain | Monachijski        | 1 kg (13%)     | 80 %   | 16  |
| Grain | Cara Gold          | 0.2 kg (2.6%)  | 75 %   | 120 |
| Sugar | Candi Sugar, Clear | 0.47 kg (6.1%) | 78.3 % | 2   |

## Hops

| Use for | Name                   | Amount  | Time     | Alpha acid |
|---------|------------------------|---------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 40 g    | 60 min   | 15.5 %     |
| Boil    | Citra                  | 19.61 g | 30 min   | 12 %       |
| Boil    | Amarillo               | 19.61 g | 15 min   | 9.5 %      |
| Boil    | Centennial             | 19.61 g | 5 min    | 10.5 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g    | 4 day(s) | 15.5 %     |
| Dry Hop | Amarillo               | 30 g    | 4 day(s) | 9.5 %      |
| Dry Hop | Centennial             | 30 g    | 4 day(s) | 10.5 %     |
| Dry Hop | Citra                  | 30 g    | 4 day(s) | 12 %       |

## Yeasts

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

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |
|--------------|-----|-----|------|-----------|