

# DOUBLE IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **57**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (14.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	20 g	55 min	14.7 %
Boil	Citra	25 g	30 min	12 %
Boil	Sorachi Ace	20 g	10 min	12.5 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Sorachi Ace	50 g	1 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis