

Double IPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **93**
- SRM **7.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Monachijski	1 kg (22.2%)	80 %	16
Grain	Viking Wheat Malt	0.5 kg (11.1%)	83 %	5
Grain	Platki owsiane	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Citra	15 g	15 min	12.9 %
Boil	Amarillo	15 g	15 min	8.5 %
Dry Hop	Citra	75 g	2 day(s)	12.9 %
Dry Hop	Amarillo	75 g	2 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min