

# Double Ipa

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **27**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	3.5 kg (57.4%)	82 %	6
Grain	Pilzneński - Viking Malt	2 kg (32.8%)	82 %	3.5
Grain	Dextrin Malt - Crisp	0.1 kg (1.6%)	80 %	3
Grain	Płatki Owsiane	0.5 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.1 %
Boil	Saaz	20 g	10 min	5.5 %
Aroma (end of boil)	Saaz	20 g	10 min	5.5 %
Dry Hop	Citra	100 g	3 day(s)	14.2 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	9.4 %
Dry Hop	Mosiac	50 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis