

# Double IPA

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- Gravity **19.5 BLG**
- ABV ---
- IBU **84**
- SRM **11.4**
- Style **Imperial IPA**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	5 kg	80 %	6
Grain	Monachijski Strzegom	1 kg	80 %	16
Grain	Karmelowy czerwony Strzegom	0.5 kg	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	60 min	15.9 %
Boil	Zeus	10 g	20 min	15.9 %
Boil	Simcoe	10 g	20 min	11.9 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.9 %
Aroma (end of boil)	Zeus	10 g	0 min	15.9 %
Dry Hop	Zeus	20 g	6 day(s)	15.9 %
Dry Hop	Simcoe	70 g	6 day(s)	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US WEST COAST M44	Ale	Dry	11 g	---