

Double IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **81**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (57.1%) | 79 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 % | 6 |
| Grain | Płatki jęczmienne | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | płatki pszeniczne | 0.4 kg (5.7%) | 60 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 50 g | 60 min | 11 % |
| Boil | Simcoe | 50 g | 15 min | 11 % |
| Aroma (end of boil) | Oktawia | 50 g | 5 min | 7.1 % |
| Aroma (end of boil) | lunga | 30 g | 3 min | 11 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | wirflfloc-T | 1 g | Boil | 15 min |