

Double ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **51**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (77.9%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (2.6%) | 80 % | 2 |
| Grain | Oats, Malted | 0.5 kg (6.5%) | 80 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (6.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|-----------|------------|
| First Wort | Idaho 7 | 40 g | 60 min | 12.7 % |
| Whirlpool | Mosaic | 20 g | 10 min | 10 % |
| Whirlpool | Idaho 7 | 10 g | 5 min | 12.7 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |
| Dry Hop | Mosaic | 30 g | 20 day(s) | 10 % |