

# Double IPA Single HOP

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- Gravity **23.9 BLG**
- ABV ---
- IBU **117**
- SRM **10.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **360 min**
- Evaporation rate **12 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Strzegom Pale Ale	7 kg (77.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	12.7 %
Boil	Chinook	50 g	15 min	13 %
Dry Hop	Chinook	50 g	6 day(s)	13 %
Dry Hop	Chinook	60 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's