

Double IPA vol1.0

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **113**
- SRM **6.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Ale malt | 7.25 kg (94%) | 80 % | 3 |
| Grain | Carmel Pils | 0.35 kg (4.5%) | 75 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.11 kg (1.4%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | magnum | 56.6 g | 60 min | 14.1 % |
| Boil | Centennial | 28.3 g | 30 min | 5.7 % |
| Boil | Cascade | 28.3 g | 10 min | 6 % |
| Boil | Amarillo | 56.6 g | 0 min | 9.5 % |
| Dry Hop | Cascade | 28.3 g | 4 day(s) | 6 % |
| Boil | Mosaic | 28.3 g | 30 min | 11.2 % |
| Dry Hop | Mosaic | 28.3 g | 4 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12 g | --- |