

DoubleDouble

- Gravity **19.8 BLG**
- ABV ---
- IBU **99**
- SRM **6.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.1 kg (28.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.2 kg (16.4%) | 79 % | 10 |
| Grain | Strzegom Pale Ale | 4 kg (54.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 80 g | 50 min | 13.5 % |
| Boil | Mosaic | 25 g | 20 min | 10 % |
| Boil | Mosaic | 8 g | 15 min | 10 % |
| Boil | Mosaic | 8 g | 10 min | 10 % |
| Boil | Mosaic | 8 g | 5 min | 10 % |
| Dry Hop | Centennial | 35 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |