

# 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     |