

Duble IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **60**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Malteurop Mep@Ale | 6.5 kg (85%) | 80 % | 6 |
| Grain | Viking Pale Ale malt Zero | 1 kg (13.1%) | 80 % | 6 |
| Grain | Optima Karmel 150 | 0.15 kg (2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 12.9 % |
| Boil | Mosaic | 50 g | 20 min | 11.4 % |
| Boil | Sybilla | 25 g | 5 min | 3.5 % |
| Boil | Simcoe | 20 g | 5 min | 12.9 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |