

## Podwójna AIPA 18

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 1 kg (25.6%)   | 78 %  | 6   |
| Grain | Caramunich® typ I    | 0.2 kg (5.1%)  | 73 %  | 80  |
| Grain | Pszeniczny           | 0.7 kg (17.9%) | 85 %  | 4   |
| Grain | Pilzneński           | 2 kg (51.3%)   | 81 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Mosaic  | 20 g   | 15 min   | 12 %       |
| Boil    | Mosaic  | 30 g   | 1 min    | 12 %       |
| Dry Hop | Citra   | 60 g   | 3 day(s) | 13.5 %     |
| Boil    | Chinook | 22 g   | 60 min   | 11.3 %     |

### Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 60 ml  | Mangrove Jack's |