

DOUBLE IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **86**
- SRM **5.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	8 kg (88.9%)	81 %	5
Grain	Viking Pale Ale malt	0.5 kg (5.6%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (5.6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	100 g	4 min	12 %
Boil	Nelson Sauvignon	100 g	4 min	11 %
Boil	Mosaic	100 g	4 min	10 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	175 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Wirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min

Notes

- PH zbite kwasem mlekowym do 5.4
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