EXTERMINATOR - Double AIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **95**
- SRM **13**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(73.3%)*	80 %	5
Grain	Monachijski	1.5 kg *(20%)*	80 %	16
Grain	Aroma CastleMalting	0.2 kg *(2.7%)*	78 %	100
Grain	Strzegom Karmel 300	0.3 kg *(4%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	32 g	60 min	17 %
Boil	Cascade	20 g	40 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	100 ml	---