

## Doube IPA v2

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **22**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount        | Yield  | EBC |
|-------|---------------------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale             | 2 kg (30.3%)  | 80.5 % | 6   |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 3 kg (45.5%)  | 80 %   | 5   |
| Grain | Płatki pszeniczne                     | 0.6 kg (9.1%) | 85 %   | 3   |
| Grain | Rice, Flaked                          | 0.5 kg (7.6%) | 70 %   | 2   |
| Grain | Wheat, Torrified                      | 0.5 kg (7.6%) | 79 %   | 4   |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Simcoe   | 20 g   | 10 min | 13.2 %     |
| Whirlpool | Amarillo | 20 g   | 15 min | 9.5 %      |
| Whirlpool | Citra    | 20 g   | 15 min | 12 %       |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Lallemand East Coast | Ale  | Slant | 250 ml | Lallemand  |