

# DOUBLE INDIA PALE ALE

- Gravity **20.6 BLG**
- ABV ---
- IBU **77**
- SRM **10.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **55 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **63C**
- Add grains
- Keep mash **13 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński                     | 7.5 kg (78.1%) | 81 %  | 3   |
| Grain | Weyermann<br>pszeniczny jasny  | 1 kg (10.4%)   | 80 %  | 6   |
| Grain | Strzegom<br>Monachijski typ I  | 0.5 kg (5.2%)  | 79 %  | 16  |
| Grain | Strzegom Karmel<br>150         | 0.3 kg (3.1%)  | 75 %  | 150 |
| Grain | Weyermann -<br>Acidulated Malt | 0.3 kg (3.1%)  | 80 %  | 6   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Mosaic     | 30 g   | 60 min | 10 %       |
| Boil      | Amarillo   | 30 g   | 25 min | 9.5 %      |
| Boil      | Mosaic     | 50 g   | 25 min | 10 %       |
| Boil      | Centennial | 40 g   | 15 min | 10.5 %     |
| Whirlpool | Citra      | 30 g   | 0 min  | 12 %       |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 40 g | 7 day(s) | 10.5 % |
| Dry Hop | Citra      | 40 g | 5 day(s) | 12 %   |
| Dry Hop | Amarillo   | 40 g | 3 day(s) | 9.5 %  |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Safale S-05 | Ale  | Liquid | 250 ml | Safale     |
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