

#73 Double Ipa

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **27**
- SRM **6.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	5 kg (82.6%)	81 %	5
Grain	Oats, Flaked	0.8 kg (13.2%)	80 %	2
Grain	Strzegom Monachijski typ I	0.25 kg (4.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	30 min	11 %
Whirlpool	Citra	50 g	1 min	11 %
Whirlpool	Simcoe	25 g	1 min	13.2 %
Dry Hop	Galaxy (burzliwa)	50 g	5 day(s)	11 %
Dry Hop	Galaxy	150 g	2 day(s)	11 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp 066	Ale	Slant	100 ml	---

Notes

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

- Woda tesco value
modyfikacje(24L):
10,8ml kwasu mlekowego (80%)
6,5g NaCl (sól kuchenna)
Ca-97 Mg-15 Na-113 SO4-89 Cl-181
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