

## Double AIPA 19° Blg

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **97**
- SRM ---
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.1 kg (94.4%)	--- %	---
Sugar	glukoza	0.3 kg (5.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	60 g	0 min	13.2 %
Dry Hop	Citra	90 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11 g	Lallemand