

## Double Australian IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **94**
- SRM **13**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale           | 2.9 kg (63%)   | 80 %  | 35  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (26.1%) | 80 %  | 7   |
| Grain          | Carahell                   | 0.5 kg (10.9%) | 77 %  | 26  |

### Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Vic Secret   | 20 g   | 60 min | 16.3 %     |
| Aroma (end of boil) | Ella (AUS)   | 20 g   | 15 min | 14.6 %     |
| Aroma (end of boil) | Enigma (AUS) | 20 g   | 15 min | 17.2 %     |
| Aroma (end of boil) | Summer       | 20 g   | 15 min | 6.4 %      |
| Aroma (end of boil) | Topaz        | 20 g   | 15 min | 15 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 22 g   | Danstar    |

### Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Chmiel Galaxy | 25 g   | Secondary | 7 day(s) |