

double cos tam

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **87**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (35.5%)	80 %	4
Grain	Viking Pale Ale malt	1.5 kg (35.5%)	80 %	5
Grain	Viking Pale Ale malt stary	0.85 kg (20.1%)	78 %	6
Grain	Strzegom Karmel 30	0.37 kg (8.8%)	74 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	8.8 %
Boil	Junga	20 g	60 min	11.2 %
Boil	junga	10 g	10 min	11.2 %
Boil	Chinook	10 g	10 min	8.8 %
Boil	Cascade PL	15 g	10 min	5.2 %
Boil	Oktawia	15 g	10 min	7.1 %
Dry Hop	Cascade PL	10 g	2 day(s)	5.2 %
Dry Hop	Oktawia	10 g	2 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	170 ml	Fermentis