

# DOUBLE INDIA PALE ALE

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- 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 pszeniczny jasny	1 kg (10.4%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (5.2%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (3.1%)	75 %	150
Grain	Weyermann - 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
Safale S-05	Ale	Liquid	250 ml	Safale