

# Double IPA

- Gravity **20.7 BLG**
- ABV ---
- IBU **120**
- SRM **9.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (58.5%)	79 %	6
Grain	BESTMALZ - Best Vienna	2 kg (23.4%)	80.5 %	9
Grain	Weyermann - Carapils	0.5 kg (5.8%)	78 %	4
Grain	Strzegom Pszeniczny	0.5 kg (5.8%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.25 kg (2.9%)	80 %	6
Sugar	Cukier kandyzowany, biały	0.2 kg (2.3%)	90 %	2
Grain	Caraaroma	0.1 kg (1.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	90 min	14 %
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	14 %
Boil	Eureka!	25 g	30 min	18 %
Whirlpool	Eureka!	75 g	0 min	18 %
Dry Hop	Centennial	35 g	14 day(s)	10.5 %
Dry Hop	Eureka!	35 g	14 day(s)	18 %

Dry Hop	Columbus/Tomahawk/Zeus	25 g	14 day(s)	15.5 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Eureka!	15 g	5 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- Cukier kandyzowany dodany na początku gotowania  
*Nov 4, 2016, 1:27 PM*