

Double Ipa

- Gravity **20.2 BLG**
- ABV ---
- IBU **120**
- SRM **9.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (58.3%) | 79 % | 6 |
| Grain | BESTMALZ - Best Vienna | 2 kg (29.2%) | 80.5 % | 9 |
| Grain | Weyermann - Carapils | 0.4 kg (5.8%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%) | 80 % | 6 |
| Sugar | Cukier kandyzowany biały | 0.16 kg (2.3%) | --- % | --- |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 14 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 45 min | 14 % |
| Boil | Eureka! | 20 g | 10 min | 18 % |
| Dry Hop | Eureka! | 20 g | 7 day(s) | 18 % |
| Dry Hop | Centennial | 20 g | 7 day(s) | 10.5 % |
| Dry Hop | Eureka! | 25 g | 7 day(s) | 18 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 7 day(s) | 15.5 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Dry Hop | Eureka! | 25 g | 4 day(s) | 18 % |