

# Double IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **91**
- SRM **6.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (58.8%)	85 %	7
Grain	Weyermann - Monachijski typ I	1 kg (14.7%)	80 %	15
Grain	Weyermann pszeniczny jasny	1 kg (14.7%)	80 %	6
Adjunct	Płatki orkiszowe	0.8 kg (11.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	90 min	13 %
Boil	Citra	20 g	90 min	12 %
Boil	Mosaic	10 g	90 min	10 %
Whirlpool	Citra	40 g	10 min	12 %
Whirlpool	Chinook	10 g	5 min	13 %
Whirlpool	Mosaic	50 g	5 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	Fermetis Safale