

# Double IPA

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- Gravity **19 BLG**
- ABV ---
- IBU **120**
- SRM **13**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (82.9%)	79 %	6
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Special B Malt	0.2 kg (2.9%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Simcoe	25 g	30 min	13 %
Boil	Simcoe	25 g	25 min	13 %
Boil	Simcoe	25 g	15 min	13 %
Aroma (end of boil)	Simcoe	25 g	10 min	13 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Whirlpool	Centennial	25 g	0 min	10.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %