

Double IPA 40l

- Gravity **19.8 BLG**
- ABV ---
- IBU **95**
- SRM **7.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **95 min**
- Evaporation rate **5 %/h**
- Boil size **50.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **55.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **50.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 10.4 kg (65.8%) | 85 % | 6.5 |
| Grain | Strzegom Wiedeński | 1.8 kg (11.4%) | 79 % | 10 |
| Grain | Carahell | 1.8 kg (11.4%) | 77 % | 25 |
| Grain | Weyermann - Carapils | 1.8 kg (11.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 16.3 % |
| Boil | Citra | 60 g | 40 min | 12.1 % |
| Boil | Centennial | 60 g | 20 min | 9.4 % |
| Aroma (end of boil) | Simcoe | 60 g | 15 min | 11.7 % |
| Dry Hop | ekstrakt chmielowy | 5 g | 1 day(s) | 100 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|--------|-------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 80 ml | White Labs |
|---------------------------------|-----|--------|-------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 10 g | Mash | 95 min |