

Double IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **59**
- SRM **6.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.5 kg (52.9%)	81 %	6
Grain	Viking Pale Ale malt	1.5 kg (17.6%)	80 %	5
Grain	Viking Pilsner malt	2 kg (23.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (5.9%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	50 g	60 min	7 %
Boil	Citra	30 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs