

Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **49**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.875 kg (75%)	77 %	4
Grain	Słód owsiany Fawcett	1.05 kg (10%)	77 %	5
Grain	Płatki pszeniczne	1.05 kg (10%)	77 %	3
Grain	Weyermann - Carapils	0.525 kg (5%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.6 %
Boil	lunga	20 g	60 min	10 %
Boil	Citra	30 g	5 min	13.1 %
Boil	Wai-iti	30 g	2 min	2.7 %
Dry Hop	1. Citra	100 g	5 day(s)	21 %
Dry Hop	Simcoe	70 g	5 day(s)	23 %
Dry Hop	Green Bullet	50 g	5 day(s)	11 %
Dry Hop	Wai-iti	20 g	5 day(s)	4.1 %