

# Double IPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **87**
- SRM **9.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

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

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **liter(s)** of **C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Pilzneńs	5.2 kg (70.1%)	--- %	4
Dry Extract	Pszeniczn	0.75 kg (10.1%)	--- %	4
Dry Extract	Monachijs	0.75 kg (10.1%)	--- %	16
Dry Extract	cara gol	0.22 kg (3%)	--- %	120
Sugar	cukier	0.5 kg (6.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15 %
Boil	zeus	20 g	30 min	15 %
Boil	simocae	20 g	20 min	13.3 %
Boil	cascade	20 g	15 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale