

Double IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **46**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **83.3C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | piłżeński | 6.65 kg (91.1%) | 80 % | 7 |
| Grain | Płatki jęczmienne | 0.65 kg (8.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7.1 % |
| Boil | Nelson Sauvín | 30 g | 20 min | 11.1 % |
| Dry Hop | Nelson Sauvín | 30 g | 4 day(s) | 11.1 % |
| Boil | Amarillo | 30 g | 10 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------|--------|---------|--------|
| Finning | whirfloc | 1 g | Boil | 15 min |