

## Double ipa

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **56**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt     | 5.8 kg (81.7%) | 80 %  | 7   |
| Grain   | Briess - Wheat Malt, White | 0.8 kg (11.3%) | 85 %  | 5   |
| Adjunct | Oats, Flaked               | 0.5 kg (7%)    | 80 %  | 2   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 30 g   | 60 min   | 13.2 %     |
| Boil                | Mosaic | 30 g   | 30 min   | 10 %       |
| Aroma (end of boil) | Citra  | 30 g   | 1 min    | 12 %       |
| Whirlpool           | Galaxy | 30 g   | 0 min    | 15 %       |
| Dry Hop             | Mosaic | 60 g   | 3 day(s) | 10 %       |
| Dry Hop             | Citra  | 60 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe | 60 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |