

Double IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **77**
- SRM **7.2**
- 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 **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (65.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (13%) | 80 % | 16 |
| Grain | Cara Gold | 0.2 kg (2.6%) | 75 % | 120 |
| Sugar | Candi Sugar, Clear | 0.47 kg (6.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Citra | 19.61 g | 30 min | 12 % |
| Boil | Amarillo | 19.61 g | 15 min | 9.5 % |
| Boil | Centennial | 19.61 g | 5 min | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 4 day(s) | 15.5 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |
|--------------|-----|-----|------|-----------|