

# Double IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **71**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (23%)	80 %	5
Grain	Pilzneński	3 kg (34.5%)	81 %	4
Grain	Monachijski	3 kg (34.5%)	80 %	16
Sugar	cukier	0.7 kg (8%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	13.1 %
Boil	Simcoe	20 g	60 min	12.9 %
Boil	Falconer's Flight	10 g	60 min	10.4 %
Boil	Citra	10 g	60 min	12.9 %
Boil	Falconer's Flight	10 g	15 min	10.4 %
Boil	Citra	10 g	15 min	12.9 %
Aroma (end of boil)	Citra	25 g	0 min	12.9 %
Aroma (end of boil)	Falconer's Flight	30 g	0 min	10.4 %
Aroma (end of boil)	Simcoe	15 g	0 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	300 ml	---
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