

# Double IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **40**
- SRM **7.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Słód pszeniczny Bestmalz	1.5 kg (18.8%)	82 %	5
Grain	Karmelowy 50 - Viking Malt	0.5 kg (6.3%)	79 %	50
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	70 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	50 ml	---