Double ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **51**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(77.9%)*	82 %	4
Grain	Pszeniczny	0.5 kg *(6.5%)*	85 %	4
Grain	Oats, Flaked	0.2 kg *(2.6%)*	80 %	2
Grain	Oats, Malted	0.5 kg *(6.5%)*	80 %	2
Grain	Briess - 2 Row Carapils Malt	0.5 kg *(6.5%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Idaho 7	40 g	60 min	12.7 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Idaho 7	10 g	5 min	12.7 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Mosaic	30 g	20 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.