

# Double IPA WKPD

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **48**
- SRM **5.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (66.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (15.3%)	85 %	4
Grain	Płatki pszeniczne	1 kg (10.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (4.1%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (4.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	70 min	11 %
Boil	lunga	30 g	15 min	11 %
Aroma (end of boil)	citra	20 g	5 min	10 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Whirlpool	Citra	30 g	0 min	13 %
Whirlpool	Azacca	30 g	0 min	14 %
Dry Hop	citra	50 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	sabro	50 g	5 day(s)	14.8 %
Dry Hop	Azacca	50 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs
Costal Haze	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min