

# Dubel IPA V.1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **7.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (80%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (6.7%)	75 %	59
Grain	Monachijski	1 kg (13.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Dry Hop	Simcoe	70 g	7 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	7 day(s)	15.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's