

## MEH - Double IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **72**
- SRM **8.3**
- Style **Imperial IPA**

### Batch size

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

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-14 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Strzegom	1 kg (14.3%)	80 %	16
Grain	Strzegom Wiedeński	6 kg (85.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Aroma (end of boil)	Centennial	30 g	10 min	9.7 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	50 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min