

# Podwójna ipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (54.5%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (37.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	22 g	30 min	13 %
Dry Hop	Cascade PL	10 g	2 day(s)	5.2 %
Aroma (end of boil)	Cascade PL	20 g	2 min	5.2 %
Dry Hop	Tradition	20 g	2 day(s)	5.5 %
Dry Hop	Cascade PL	10 g	---	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis
Lallemand - LalBrew Voss Kveik	Ale	Slant	80 ml	Lallemand