

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 |