

## Double #16

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **83**
- SRM **5.7**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7 kg (100%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Chinook	40 g	10 min	13 %
Dry Hop	Centennial	30 g	6 day(s)	10.5 %
Dry Hop	Cascade	30 g	6 day(s)	6 %
Dry Hop	Chinook	30 g	6 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	80 min