

## Double India Pale Ale 45

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **85**
- SRM **7.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.3 liter(s)**
- Total mash volume **44.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (37.9%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (37.9%)	80 %	5
Grain	Caramunich® typ I	0.6 kg (5.7%)	73 %	80
Grain	Pszeniczny	1.2 kg (11.4%)	85 %	4
Adjunct	Płatki owsiane	0.75 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Amarillo	40 g	45 min	8.8 %
Boil	Mosaic	40 g	15 min	12 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Amarillo	20 g	5 min	8.8 %
Boil	Amarillo	20 g	1 min	8.8 %
Boil	Mosaic	20 g	1 min	12 %
Dry Hop	Mosaic	100 g	6 day(s)	12 %
Dry Hop	Citra	100 g	6 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Liquid	200 ml	---