

Double India Pale Ale Na 3

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **65**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (30.8%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 4 kg (41%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (20.5%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.75 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 45 min | 4 % |
| Boil | Marynka | 40 g | 15 min | 10 % |
| Boil | Marynka | 20 g | 5 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| 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 |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |