

# DOUBLE IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **122**
- SRM **12.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (9.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	90 g	60 min	9 %
Boil	Magnum szyszka	50 g	30 min	9 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki ryżowe	250 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	15 min