

# Double IPA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **90**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.5%)	83 %	5
Grain	Viking Pilsner malt	2 kg (25%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.2 %
Boil	Simcoe	25 g	30 min	13.1 %
Boil	Denali	25 g	30 min	14 %
Boil	Centennial	20 g	10 min	9.4 %
Boil	Simcoe	75 g	0 min	13.1 %
Boil	Denali	75 g	0 min	14 %
Boil	Centennial	30 g	0 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	fermentis

## Notes

- tba  
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