

# Double IPA

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **79**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Cascade	25 g	20 min	6 %
Boil	Cascade	20 g	10 min	6 %
Boil	Amarillo	20 g	10 min	9.5 %

## Notes

- Strzegom Pale Ale 4,5  
monachijski 2 2kg  
pszeniczny 0,5kg  
  
columbus 35g  
amarillo 45g  
cascade 45g  
Sep 17, 2018, 12:05 PM