

# double IPA

---

- Gravity **19.8 BLG**
- ABV ---
- IBU **110**
- SRM **15.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.5 kg (6.6%)	74 %	3
Grain	Pilzneński	6 kg (78.9%)	81 %	4
Grain	Monachijski	1 kg (13.2%)	80 %	16
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	17 %
Boil	Summit	25 g	30 min	17 %
Boil	Summit	25 g	10 min	17 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis