

# Double IPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **93**
- SRM **7.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 %  | 5   |
| Grain | Monachijski          | 1 kg (22.2%)   | 80 %  | 16  |
| Grain | Viking Wheat Malt    | 0.5 kg (11.1%) | 83 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (11.1%) | 60 %  | 3   |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min   | 4.5 %      |
| Boil    | Fuggles            | 50 g   | 60 min   | 4.5 %      |
| Boil    | Citra              | 15 g   | 15 min   | 12.9 %     |
| Boil    | Amarillo           | 15 g   | 15 min   | 8.5 %      |
| Dry Hop | Citra              | 75 g   | 2 day(s) | 12.9 %     |
| Dry Hop | Amarillo           | 75 g   | 2 day(s) | 8.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 60 min |