

## Double IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **95**
- SRM **5.1**
- Style **Imperial IPA**

### 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Citra	30 g	0 min	13.7 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Chinook	30 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---