

# Double IPA

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- Gravity **18.4 BLG**
- ABV ---
- IBU **73**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (44.4%) | 80 %  | 5   |
| Grain | Pszeniczny           | 3 kg (37%)     | 85 %  | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (12.3%)   | 79 %  | 10  |
| Grain | Weyermann - Carared  | 0.5 kg (6.2%)  | 75 %  | 45  |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Magnum       | 40 g   | 60 min | 13.5 %     |
| Boil                | lunga        | 15 g   | 60 min | 11 %       |
| Boil                | Enigma (AUS) | 25 g   | 15 min | 17.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 50 g   | 0 min  | 17.2 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |