

## Double IPA WKPD II

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **43**
- SRM **5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **52.8 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **41.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	8 kg (72.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (13.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	40 g	30 min	11 %
Aroma (end of boil)	citra	20 g	5 min	10 %
Aroma (end of boil)	sabro	20 g	5 min	14.8 %
Whirlpool	Citra	30 g	15 min	13 %
Whirlpool	sabro	30 g	15 min	14.8 %
Dry Hop	sabro	100 g	10 day(s)	14.8 %
Dry Hop	citra	100 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Water Agent	H3PO4	5 g	Mash	70 min
Flavor	NaCl	7 g	Boil	70 min