

## Podwójna AIPA 18

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **7.3**
- Style **American 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 **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1 kg (25.6%)	78 %	6
Grain	Caramunich® typ I	0.2 kg (5.1%)	73 %	80
Grain	Pszeniczny	0.7 kg (17.9%)	85 %	4
Grain	Pilzneński	2 kg (51.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	15 min	12 %
Boil	Mosaic	30 g	1 min	12 %
Dry Hop	Citra	60 g	3 day(s)	13.5 %
Boil	Chinook	22 g	60 min	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	60 ml	Mangrove Jack's