

Recha na Marginesie - Podwójna IPA

- Gravity **18 BLG**
- ABV ---
- IBU **86**
- SRM **7.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.7 kg (72%) | 60 % | 6 |
| Grain | Strzegom Pszeniczny | 1.6 kg (17.2%) | 60 % | 6 |
| Grain | Żytni | 0.5 kg (5.4%) | 77 % | 8 |
| Grain | Carahell | 0.5 kg (5.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil | Magnum | 45 g | 60 min | 10.6 % |
| Boil | Marynka | 45 g | 30 min | 10.5 % |
| Boil | Lublin (Lubelski) | 60 g | 30 min | 2.4 % |
| Dry Hop | Citra | 30 g | 14 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |