

# Sunshine Double

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **18**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (78.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (12%)	79 %	22
Grain	Cookie	0.4 kg (9.6%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	11.4 %
Dry Hop	Citra	30 g	3 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Mango Pulpa	1000 g	Primary	6 day(s)