

# 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) |