

#150 NE Double IPA

- Gravity **18.2 BLG**
- ABV ---
- IBU **47**
- SRM **5.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (15.9%) | 73 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (6.3%) | 70 % | 2 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (3.2%) | 76.1 % | 0 |
| Sugar | Cane (Beet) Sugar | 0.1 kg (1.6%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga PL | 40 g | 55 min | 9.6 % |
| Whirlpool | Sultana | 50 g | 1 min | 13.7 % |
| Whirlpool | Citra | 62.3 g | 1 min | 12.8 % |
| Whirlpool | Trident | 50 g | 1 min | 11 % |
| Whirlpool | Mosaic | 24.5 g | 1 min | 13 % |
| Dry Hop | Sultana | 50 g | 7 day(s) | 13.7 % |
| Dry Hop | Trident | 50 g | 7 day(s) | 11 % |
| Dry Hop | Azacca | 50 g | 7 day(s) | 13 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 50 g | 7 day(s) | 13 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP644 | Ale | Liquid | 500 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Fining | Whirlfloc | 2.5 g | Boil | 12 min |
| Other | Witamina C | 2 g | Secondary | 7 day(s) |