

## #164 NE Double IPA

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **33**
- SRM **5.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **64 C**, Time **42 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **42 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (59.2%)	80 %	5
Grain	Strzegom Pszeniczny	1.7 kg (20.1%)	73 %	6
Grain	Płatki owsiane	0.65 kg (7.7%)	85 %	3
Grain	Rice, Flaked	0.6 kg (7.1%)	70 %	2
Sugar	Milk Sugar (Lactose)	0.4 kg (4.7%)	76.1 %	0
Sugar	Cane (Beet) Sugar	0.1 kg (1.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	35 g	55 min	9.6 %
Whirlpool	Trident	81 g	1 min	11 %
Whirlpool	Citra	55 g	1 min	13 %
Whirlpool	Sabro	60 g	1 min	14.8 %
Whirlpool	Nelson Sauvign	60 g	1 min	14 %
Whirlpool	Idaho 7	36 g	1 min	13.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP644 - Saccharomyces brux-like Trois	Ale	Liquid	1200 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Witamina C	2.5 g	Secondary	7 day(s)