

## Clasic double IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **49**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **215.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **195 liter(s)**
- Total mash volume **260 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	46 kg (70.8%)	81 %	4
Grain	Pszeniczny	10 kg (15.4%)	85 %	4
Grain	Płatki pszeniczne	7 kg (10.8%)	60 %	3
Grain	Słód owsiany Fawcett	2 kg (3.1%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	350 g	60 min	12 %
Boil	Izabella	100 g	45 min	6 %
Whirlpool	Izabella	275 g	0 min	6 %
Whirlpool	Książęcy	300 g	0 min	7 %
Dry Hop	Enigma (AUS)	500 g	5 day(s)	17.2 %
Dry Hop	Książęcy	350 g	5 day(s)	7 %
Dry Hop	Izabella	350 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	180 g	Fermentis