

## Doube IPA v2

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **22**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (30.3%)	80.5 %	6
Grain	Castle Malting - Pilzniejszy 6-rzędowy	3 kg (45.5%)	80 %	5
Grain	Płatki pszeniczne	0.6 kg (9.1%)	85 %	3
Grain	Rice, Flaked	0.5 kg (7.6%)	70 %	2
Grain	Wheat, Torrified	0.5 kg (7.6%)	79 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Whirlpool	Citra	20 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand East Coast	Ale	Slant	250 ml	Lallemand