

## Double India Pale Ale Na 3

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **65**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Pilzneński           | 3 kg (30.8%)   | 81 %  | 4   |
| Grain   | Viking Pale Ale malt | 4 kg (41%)     | 80 %  | 5   |
| Grain   | Pszeniczny           | 2 kg (20.5%)   | 85 %  | 4   |
| Adjunct | Płatki owsiane       | 0.75 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 50 g   | 60 min   | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 45 min   | 4 %        |
| Boil    | Marynka           | 40 g   | 15 min   | 10 %       |
| Boil    | Marynka           | 20 g   | 5 min    | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min    | 4 %        |
| Boil    | Amarillo          | 20 g   | 1 min    | 8.8 %      |
| Boil    | Mosaic            | 20 g   | 1 min    | 12 %       |
| Dry Hop | Mosaic            | 100 g  | 6 day(s) | 12 %       |
| Dry Hop | Citra             | 100 g  | 6 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |