

# Double IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **106**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (63%)	78 %	16
Sugar	Candi Sugar, Clear	2 kg (37%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	50 g	60 min	14.1 %
Boil	Cascade	28 g	30 min	6.9 %
Aroma (end of boil)	Cascade	24 g	15 min	6.9 %
Aroma (end of boil)	Pacifica (NZ)	30 g	15 min	4.8 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Pacifica (NZ)	40 g	0 min	4.8 %
Dry Hop	Cascade	100 g	4 day(s)	6 %
Dry Hop	Simcoe	70 g	4 day(s)	13.2 %