

Double IPA

- Gravity **20.7 BLG**
- ABV ---
- IBU **120**
- SRM **9.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (58.5%) | 79 % | 6 |
| Grain | BESTMALZ - Best Vienna | 2 kg (23.4%) | 80.5 % | 9 |
| Grain | Weyermann - Carapils | 0.5 kg (5.8%) | 78 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.8%) | 81 % | 6 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.9%) | 80 % | 6 |
| Sugar | Cukier kandyzowany, biały | 0.2 kg (2.3%) | 90 % | 2 |
| Grain | Caraaroma | 0.1 kg (1.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 100 g | 90 min | 14 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 45 min | 14 % |
| Boil | Eureka! | 25 g | 30 min | 18 % |
| Whirlpool | Eureka! | 75 g | 0 min | 18 % |
| Dry Hop | Centennial | 35 g | 14 day(s) | 10.5 % |
| Dry Hop | Eureka! | 35 g | 14 day(s) | 18 % |

| | | | | |
|---------|------------------------|------|-----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 14 day(s) | 15.5 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |
| Dry Hop | Eureka! | 15 g | 5 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Notes

- Cukier kandyzowany dodany na początku gotowania
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