

Double IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **95**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pale Ale Strzegom | 5 kg (76.9%) | 80 % | 6 |
| Grain | Monachijski Strzegom | 1 kg (15.4%) | 80 % | 16 |
| Grain | Karmelowy czerwony Strzegom | 0.5 kg (7.7%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Zeus | 50 g | 60 min | 15.9 % |
| Boil | Zeus | 10 g | 10 min | 15.9 % |
| Boil | Simcoe | 10 g | 10 min | 11.9 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 11.9 % |
| Aroma (end of boil) | Zeus | 10 g | 0 min | 15.9 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 11 % |
| Dry Hop | Zeus | 20 g | 4 day(s) | 15.9 % |
| Dry Hop | Simcoe | 70 g | 4 day(s) | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|------|--------|------------|
| US WEST COAST M44 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Flavor | Bergamotka | 20 g | Boil | 0 min |
| Herb | Pędy Sosny | 50 g | Boil | 0 min |

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Bergamotkę i pędy sosny wrzucono do wrzątku i trzymano bez ognia 15min. Po wystudzeniu wiano do fermentora na cichą.
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