

#? Double IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **111**
- SRM **11.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.21 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Mep Ale | 3.1 kg (71%) | 81 % | 6.5 |
| Grain | Monachijski | 0.7 kg (16%) | 80 % | 16 |
| Grain | Crystal 160 | 0.265 kg (6.1%) | 70 % | 160 |
| Sugar | Corn Sugar (Dextrose) | 0.25 kg (5.7%) | 100 % | 0 |
| Grain | Słód Caramunich Typ II Weyermann | 0.05 kg (1.1%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 12 % |
| Boil | lunga2018 | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Oktawia | 30 g | 10 min | 7.1 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 5.5 % |
| Aroma (end of boil) | Chinook | 50 g | 0 min | 13 % |
| Dry Hop | Chinook | 50 g | 6 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|-----|
| HotHead Ale | Ale | Slant | 200 ml | --- |
|-------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 1.5 g | Boil | 15 min |