

Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **67**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7.51 kg (73.6%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 0.6 kg (5.9%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.6 kg (5.9%) | 81 % | 70 |
| Grain | Weyermann - Carared | 1.04 kg (10.2%) | 75 % | 45 |
| Grain | Platki owsiane | 0.45 kg (4.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-------|------------|
| Aroma (end of boil) | Contennial | 100 g | 5 min | 9.4 % |
| Aroma (end of boil) | Palisade | 100 g | 5 min | 7.6 % |
| Aroma (end of boil) | Amarillo | 100 g | 5 min | 7.3 % |
| Aroma (end of boil) | Mosaic | 100 g | 5 min | 13.2 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 100 g | 5 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 17.27 g | Fermentis |