

# Double IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **59**
- SRM **12.6**
- 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 **80 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size --- liter(s)
- Total mash volume --- liter(s)

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Strzegom	5 kg (73%)	80 %	16
Grain	Pszeniczny	1 kg (14.6%)	85 %	4
Grain	Karmelowy Czerwony	0.15 kg (2.2%)	75 %	400
Grain	płatki jęczmienne	0.7 kg (10.2%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	18 g	60 min	11.1 %
Boil	Mosaic	40 g	60 min	10 %
Boil	lemondrop	20 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	10 min