

Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **96**
- SRM **9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.88 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (67.8%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (4.2%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.9%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.2%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Columbus | 21 g | 60 min | 14.1 % |
| Boil | Citra | 30 g | 20 min | 13.1 % |
| Boil | Citra | 85 g | 5 min | 13.1 % |
| Whirlpool | Citra | 85 g | 0 min | 13.1 % |

Po zakończonym gotowaniu zrobić wir i wsypać chmiel na knockout, poczekać 30 min i rozpocząć schładzanie brzeczki.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Glukoza | 500 g | Boil | 10 min |

W celu dodania glukozy odlano 2 litry gotującej się brzezki i rozpuszczono glukozę, następnie roztwór dodano do gara.

Notes

- Po chłodzeniu uzyskano 12 litrów brzezki, dokonano pomiaru uzyskując gęstość 21 BLG - dodano 2 litry wody uzyskując 19 BLG
May 4, 2020, 10:31 PM