

Double ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **73**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (74.5%)	80 %	5
Grain	Płatki owsiane	0.8 kg (9.9%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.5 kg (6.2%)	75 %	3
Grain	Strzegom Karmel 150	0.25 kg (3.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	45 min	15.5 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Nelson Sauvín	30 g	1 min	11 %
Boil	Mosaic	20 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	200 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	---