

## Double IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **33**
- SRM **7.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (83.9%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7%)	74 %	79
Grain	Płatki pszeniczne	0.15 kg (2.1%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0.5 kg (7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Kohatu	20 g	15 min	7.8 %
Boil	Mosaic	30 g	5 min	10 %
Whirlpool	Nelson Sauvignon	20 g	10 min	11 %
Dry Hop	Kohatu	30 g	3 day(s)	7.8 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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