

Double IPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **93**
- SRM **7.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (22.2%) | 80 % | 16 |
| Grain | Viking Wheat Malt | 0.5 kg (11.1%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 4.5 % |
| Boil | Fuggles | 50 g | 60 min | 4.5 % |
| Boil | Citra | 15 g | 15 min | 12.9 % |
| Boil | Amarillo | 15 g | 15 min | 8.5 % |
| Dry Hop | Citra | 75 g | 2 day(s) | 12.9 % |
| Dry Hop | Amarillo | 75 g | 2 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |