

# Double IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **81**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	5
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6
Grain	Płatki jęczmienne	0.5 kg (7.1%)	60 %	3
Grain	płatki pszeniczne	0.4 kg (5.7%)	60 %	5
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	11 %
Boil	Simcoe	50 g	15 min	11 %
Aroma (end of boil)	Oktawia	50 g	5 min	7.1 %
Aroma (end of boil)	lunga	30 g	3 min	11 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflfloc-T	1 g	Boil	15 min