

## Double IPA v2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **60**
- SRM **10.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Brewa ekstrakt jasny	3.6 kg (64.6%)	73 %	15
Liquid Extract	Brewa ekstrakt pszeniczny	1.2 kg (21.5%)	73 %	20
Grain	Słód karmelowy	0.27 kg (4.8%)	5 %	150
Sugar	cukier	0.5 kg (9%)	85 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	18 g	60 min	10.5 %
Boil	Mosaic	18 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	6 %
Boil	Citra	22 g	15 min	12 %
Dry Hop	Equinox	25 g	4 day(s)	13.1 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---