

## Double IPA vol1.0

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **113**
- SRM **6.7**
- 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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	7.25 kg (94%)	80 %	3
Grain	Carmel Pils	0.35 kg (4.5%)	75 %	8
Grain	Caramel/Crystal Malt - 120L	0.11 kg (1.4%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	56.6 g	60 min	14.1 %
Boil	Centennial	28.3 g	30 min	5.7 %
Boil	Cascade	28.3 g	10 min	6 %
Boil	Amarillo	56.6 g	0 min	9.5 %
Dry Hop	Cascade	28.3 g	4 day(s)	6 %
Boil	Mosaic	28.3 g	30 min	11.2 %
Dry Hop	Mosaic	28.3 g	4 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---