

# DoubleDouble

- Gravity **19.8 BLG**
- ABV ---
- IBU **99**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (28.8%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (16.4%)	79 %	10
Grain	Strzegom Pale Ale	4 kg (54.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	50 min	13.5 %
Boil	Mosaic	25 g	20 min	10 %
Boil	Mosaic	8 g	15 min	10 %
Boil	Mosaic	8 g	10 min	10 %
Boil	Mosaic	8 g	5 min	10 %
Dry Hop	Centennial	35 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale