

## Double ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **51**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **26.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt          | 6 kg (77.9%)  | 82 %  | 4   |
| Grain | Pszeniczny                   | 0.5 kg (6.5%) | 85 %  | 4   |
| Grain | Oats, Flaked                 | 0.2 kg (2.6%) | 80 %  | 2   |
| Grain | Oats, Malted                 | 0.5 kg (6.5%) | 80 %  | 2   |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (6.5%) | 75 %  | 3   |

### Hops

| Use for    | Name    | Amount | Time      | Alpha acid |
|------------|---------|--------|-----------|------------|
| First Wort | Idaho 7 | 40 g   | 60 min    | 12.7 %     |
| Whirlpool  | Mosaic  | 20 g   | 10 min    | 10 %       |
| Whirlpool  | Idaho 7 | 10 g   | 5 min     | 12.7 %     |
| Dry Hop    | Galaxy  | 50 g   | 5 day(s)  | 15 %       |
| Dry Hop    | Mosaic  | 30 g   | 20 day(s) | 10 %       |