

## Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **79**
- SRM **7.9**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4.5 kg (64.3%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%)   | 79 %  | 22  |
| Grain | Pszeniczny                  | 0.5 kg (7.1%)  | 85 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 35 g   | 60 min | 15.5 %     |
| Boil    | Amarillo               | 25 g   | 20 min | 9.5 %      |
| Boil    | Cascade                | 25 g   | 20 min | 6 %        |
| Boil    | Cascade                | 20 g   | 10 min | 6 %        |
| Boil    | Amarillo               | 20 g   | 10 min | 9.5 %      |

### Notes

- Strzegom Pale Ale 4,5  
monachijski 2 2kg  
pszeniczny 0,5kg  
  
columbus 35g  
amarillo 45g  
cascade 45g  
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