Double IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **77**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(65.2%)*	81 %	4
Grain	Pszeniczny	1 kg *(13%)*	85 %	4
Grain	Monachijski	1 kg *(13%)*	80 %	16
Grain	Cara Gold	0.2 kg *(2.6%)*	75 %	120
Sugar	Candi Sugar, Clear	0.47 kg *(6.1%)*	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Citra	19.61 g	30 min	12 %
Boil	Amarillo	19.61 g	15 min	9.5 %
Boil	Centennial	19.61 g	5 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	10 g	4 day(s)	15.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	20 g	Fermentis