

## Double IPA

- Gravity **21.8 BLG**
- ABV ---
- IBU **177**
- SRM **9.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (58.5%)   | 79 %   | 6   |
| Grain | BESTMALZ - Best Vienna      | 2 kg (23.4%)   | 80.5 % | 9   |
| Grain | Weyermann - Carapils        | 0.5 kg (5.8%)  | 78 %   | 4   |
| Grain | Strzegom Pszeniczny         | 0.5 kg (5.8%)  | 81 %   | 6   |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (2.9%) | 80 %   | 6   |
| Sugar | Candi Sugar, Clear          | 0.2 kg (2.3%)  | 78.3 % | 2   |
| Grain | Caraaroma                   | 0.1 kg (1.2%)  | 78 %   | 400 |

### Hops

| Use for   | Name                   | Amount | Time      | Alpha acid |
|-----------|------------------------|--------|-----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 100 g  | 90 min    | 14 %       |
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 45 min    | 14 %       |
| Boil      | Eureka!                | 25 g   | 30 min    | 18 %       |
| Whirlpool | Eureka!                | 75 g   | 0 min     | 18 %       |
| Dry Hop   | Centennial             | 35 g   | 14 day(s) | 10.5 %     |
| Dry Hop   | Eureka!                | 35 g   | 14 day(s) | 18 %       |

|         |                        |      |           |        |
|---------|------------------------|------|-----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 14 day(s) | 15.5 % |
| Dry Hop | Centennial             | 40 g | 5 day(s)  | 10.5 % |
| Dry Hop | Eureka!                | 15 g | 5 day(s)  | 18 %   |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |