Double IPA 40l

- Gravity **19.8 BLG**
- ABV **---**
- IBU **95**
- SRM **7.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **95 min**
- Evaporation rate **5 %/h**
- Boil size **50.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **55.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **50.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10.4 kg *(65.8%)*	85 %	6.5
Grain	Strzegom Wiedeński	1.8 kg *(11.4%)*	79 %	10
Grain	Carahell	1.8 kg *(11.4%)*	77 %	25
Grain	Weyermann - Carapils	1.8 kg *(11.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	16.3 %
Boil	Citra	60 g	40 min	12.1 %
Boil	Centennial	60 g	20 min	9.4 %
Aroma (end of boil)	Simcoe	60 g	15 min	11.7 %
Dry Hop	ekstrakt chmielowy	5 g	1 day(s)	100 %

Yeasts

Name	Type	Form	Amount	Laboratory

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WLP051 - California Ale V Yeast	Ale	Liquid	80 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Mash	95 min

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