Double IPA 65

- Gravity **19.6 BLG**
- ABV **---**
- IBU **85**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg *(64.5%)*	80 %	7
Grain	Strzegom Monachijski typ II	3.3 kg *(30.4%)*	79 %	22
Grain	Pszeniczny	0.55 kg *(5.1%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Cascade	30 g	30 min	6 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	cascade	35 g	15 min	6 %
Boil	Simcoe	35 g	15 min	13.2 %
Dry Hop	cascade	100 g	4 day(s)	6 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %

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