Double India Pale Ale | Pierwsze Wydanie

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **80**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(21.7%)*	81 %	4
Grain	Viking Pale Ale malt	6 kg *(65.2%)*	80 %	5
Sugar	Cukier	0.7 kg *(7.6%)*	--- %	---
Adjunct	Płatki owsiane	0.5 kg *(5.4%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	30 g	40 min	10 %
Boil	Summit	30 g	30 min	17 %
Boil	Chinook	30 g	15 min	13 %
Aroma (end of boil)	Fusion UK	20 g	0 min	4.57 %
Dry Hop	Summit	30 g	7 day(s)	17 %
Dry Hop	Cascade	60 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis