

# BA Colorado Double IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **8.8**
- Style **Imperial 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (32.7%)	100 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	55 min	11.4 %
Boil	Ekuanot	20 g	20 min	14.1 %
Boil	Simcoe	20 g	10 min	11.1 %
Boil	Chinook	15 g	5 min	11.4 %
Boil	Ekuanot	10 g	5 min	14.1 %
Aroma (end of boil)	Ekuanot	30 g	0 min	14.1 %
Aroma (end of boil)	Simcoe	10 g	0 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---