

# Colorado IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt VIKING MALT	3.5 kg (77.8%)	81 %	5
Grain	Colorado Honig Malt VIKING MALT	0.5 kg (11.1%)	80 %	3
Grain	Colorado Crystal Malt VIKING MALT	0.5 kg (11.1%)	77 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	50 min	15.5 %
Boil	Centennial	25 g	10 min	10.5 %

## Yeasts

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