

# Deep Canyon Double IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (91.2%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.2 kg (5.9%)  | 78 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 0.1 kg (2.9%)  | 72 %  | 4   |

## Hops

| Use for   | Name                 | Amount | Time     | Alpha acid |
|-----------|----------------------|--------|----------|------------|
| Boil      | Chinook              | 15 g   | 60 min   | 13 %       |
| Boil      | Chinook              | 15 g   | 10 min   | 13 %       |
| Boil      | Ekuanot              | 10 g   | 10 min   | 14 %       |
| Whirlpool | Ekuanot              | 20 g   | 2 min    | 14 %       |
| Whirlpool | Simcoe               | 30 g   | 2 min    | 13.2 %     |
| Dry Hop   | Simcoe               | 30 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Ekuanot              | 30 g   | 4 day(s) | 14 %       |
| Dry Hop   | HBC 472 Experimental | 30 g   | ---      | 9.3 %      |

## Yeasts

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