

# Jimi Hop DOUBLE IPA

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **162**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **77.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Chit Malt	1 kg (14.3%)	50 %	2
Grain	Colorado Honig	1 kg (14.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.1 %
Aroma (end of boil)	Pacific Jade	100 g	15 min	14.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis Division of S.I.Lesaffre