

BA Colorado Double IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (91.2%)	80 %	5
Grain	Viking carabody	0.2 kg (5.9%)	75 %	8
Grain	Cara-Pils/Dextrine	0.1 kg (2.9%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	55 min	13 %
Boil	Chinook	15 g	5 min	13 %
Boil	Ekuanot	10 g	5 min	14 %
Aroma (end of boil)	Ekuanot	20 g	0 min	14 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Ekuanot	30 g	5 day(s)	14 %

Yeasts

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