

# Colorado Double IPA 18 Blg

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **69**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (91.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5.9%)	75 %	20
Grain	Honey Malt	0.1 kg (2.9%)	80 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	60 min	14 %
Boil	Horizon	9 g	10 min	14 %
Boil	Equinox	12 g	10 min	13.4 %
Aroma (end of boil)	Equinox	17 g	0 min	13.4 %
Aroma (end of boil)	Falconer's Flight	10 g	0 min	11.3 %

## Yeasts

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