

# 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