

# 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 |