

# Colo DIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **65**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	6.2 kg (95.4%)	80 %	7.5
Grain	Colorado Crystal	0.2 kg (3.1%)	80 %	25
Grain	Colorado Honing	0.1 kg (1.5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	14 %
Boil	Horizon	30 g	10 min	14 %
Boil	Equinox	20 g	10 min	13.4 %
Aroma (end of boil)	Equinox	40 g	0 min	13.4 %
Aroma (end of boil)	Falconer's Flight	20 g	0 min	11.3 %
Dry Hop	Falconer's Flight	40 g	5 day(s)	11.3 %
Dry Hop	Equinox	60 g	5 day(s)	13.4 %

## Yeasts

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