

Jimi Hop DOUBLE IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **163**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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 **5.7 liter(s)** of **76C** water or to achieve **19 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 |