

Double Long Hop IPA



Category: 14 - India Pale Ale (IPA)
Subcategory: C - Imperial IPA

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Kettle Volume: 6.73 gal @ 212 °F (1.068) Efficiency: 72.48%
Boil Duration: 1 h Attenuation: 78.8%
Evaporation: 1.0 gal
Water Volume Added: 0 gal
Final Volume: 5.5 gal @ 68 °F (1.080)

Ingredients:

16.5 lb (95.7%) 2-Row Brewers Malt; Briess - added during mash
4.0 oz (1.4%) Maris Otter; Crisp - added during mash
8.0 oz (2.9%) Carastan® Malt; Bairds Malt - added during mash
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 60 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 52 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 44 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 36 m
0.4 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 36 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 28 m
0.4 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 28 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 20 m
0.4 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 20 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 12 m
0.4 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 12 m
0.25 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 4 m
0.4 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 4 m
1 ea Wyeast 1764 Wyeast Pacman 1764

Style:

Recipe	Guideline	
Original Gravity: 1.080	1.075 - 1.090	
Terminal Gravity: 1.017	1.010 - 1.020	
Color: 8.74 SRM	8.0 - 15.0	
Alcohol: 8.3%	7.5% - 10.0%	
Bitterness: 81.8	60.0 - 120.0	

Analysis:

Efficiency: 72.48%
Kettle Gravity: 1.068
Original Gravity: 1.080

Apparent	Real	Weight	Calories
Attenuation: 78.8%	62.6%	Alcohol: 23.38 g	161.32 kcal
Terminal Extract: 1.017	1.029	Carbs: 25.6 g	97.28 kcal
		Protein: 1.79 g	7.17 kcal
% Alcohol: 8.3% ABV	6.48% ABV		Total: 265.77 kcal