

# California über alles!

Double IPA  
Recipe by **Harald Halbeisen**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>22 L</b>	<b>2 L</b>	<b>90 mins</b>	<b>75%</b>	<b>21.32 L</b>	<b>12.46 L</b>
OG	FG	IBU	Colour (EBC)	ABV	
<b>1.073</b>	<b>1.015</b>	<b>92.6</b>	<b>15.0</b>	<b>7.64%</b>	

Mash and Sparge volumes calculated using the "Grainfather G30" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Maris Otter	<b>6.00 kg</b> (85%)	<b>Mash</b>	<b>38.0</b>	<b>7.9</b>
Sugar, Table (Sucrose)	<b>0.50 kg</b> (7%)	<b>Late Addition</b>	<b>46.0</b>	<b>2.0</b>
Caraamber	<b>0.30 kg</b> (4%)	<b>Mash</b>	<b>36.8</b>	<b>71.0</b>
Carapils	<b>0.30 kg</b> (4%)	<b>Mash</b>	<b>33.6</b>	<b>5.0</b>

## Mash Steps

	Temp	Time
Mash In	<b>66 °C</b>	<b>60 min</b>
Mash Out	<b>77 °C</b>	<b>10 min</b>

## Hops

	Amount	Type	Usage	Time	AA
Columbus (IBU: 54.4)	<b>50.00 g</b> (21%)	<b>Pellet</b>	<b>Boil</b>	<b>90 min</b>	<b>11</b>
Columbus (IBU: 18.7)	<b>20.00 g</b> (9%)	<b>Pellet</b>	<b>Boil</b>	<b>45 min</b>	<b>11</b>
Simcoe (IBU: 19.5)	<b>25.00 g</b> (11%)	<b>Pellet</b>	<b>Boil</b>	<b>30 min</b>	<b>11</b>
Simcoe (IBU: 0.0)	<b>25.00 g</b> (11%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>0 min</b>	<b>11</b>
Centennial (IBU: 0.0)	<b>25.00 g</b> (11%)	<b>Pellet</b>	<b>Hop Stand</b>	<b>0 min</b>	<b>8</b>

Hops	Amount	Type	Usage	Time	AA
Columbus (IBU: 0.0)	25.00 g (11%)	Pellet	Dry Hop	14 days	15
Simcoe (IBU: 0.0)	25.00 g (11%)	Pellet	Dry Hop	14 days	13
Centennial (IBU: 0.0)	25.00 g (11%)	Pellet	Dry Hop	14 days	10.5
Simcoe (IBU: 0.0)	5.00 g (2%)	Pellet	Dry Hop	5 days	13
Columbus (IBU: 0.0)	5.00 g (2%)	Pellet	Dry Hop	5 days	15
Centennial (IBU: 0.0)	5.00 g (2%)	Pellet	Dry Hop	5 days	10.5

Yeast	Amount	Attenuation
American West Coast Ale	2 packets	76.5 %

Extras	Amount	Usage	Time
Irish Moss	1 tsp	Boil	10 min

Fermentation Steps	Temp	Time
Fermentation 1	18 °C	5 days
Cooldown	15 °C	2 days
Dryhop 1	18 °C	9 days
Dryhop 2	18 °C	5 days

Notes
Consider some volume loss in the fermente due to the dry hopping