

Double İpa - 8.1%

Double IPA

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Type: All Grain

IBU : 80 (Tinseth)
 BU/GU : 1.07
 Color : 8 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.066
 Original Gravity : 1.075
 Final Gravity : 1.013

Fermentables (7.89 kg)

6.42 kg - Pale Malt 3.3 SRM (81.4%)
 420 g - Barley, Flaked 1.7 SRM (5.3%)
 420 g - Oats, Malted 1 SRM (5.3%)
 370 g - Rice Hulls 0 SRM (4.7%)
 260 g - Caramunich I 51 SRM (3.3%)

Hops (295 g)

First Wort 60 - 27 g - Columbus/Tomahawk/Zeus...
 First Wort 60 - 17 g - Simcoe - 13% (22 IBU)

Hop Stand

60 min hopstand @ 80 °C
 60 min - 18 g - Cryo Simcoe - 23% (9 IBU)
 60 min - 12 g - Cryo Citra - 25.3% (6 IBU)
 60 min - 9 g - Cascade - 5.5% (1 IBU)

Dry Hops

7 days - 98 g - Simcoe - 13%
 7 days - 91 g - Cascade - 5.5%
 7 days - 23 g - Centennial - 10%

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 Mash - 0.9 g - Calcium Chloride (CaCl2)
 Mash - 0.9 g - Canning Salt (NaCl)
 Mash - 0.6 g - Chalk (CaCO3)
 Mash - 4.6 g - Epsom Salt (MgSO4)
 Mash - 2.8 g - Gypsum (CaSO4)
 Mash - 0.7 g - Slaked Lime (Ca(OH)2)

Yeast

1 pkg - White Labs American Ale Yeast Blend W...

Jet 30

Batch Size : 23 L
 Boil Size : 28.6 L
 Post-Boil Vol : 25 L
 Mash Water : 25.05 L
 Sparge Water : 8.42 L
 Boil Time : 60 min
 Total Water : 33.47 L



8 SRM

Brewhouse Efficiency: 73.2%
 Mash Efficiency: 76.4%

Mash Profile

High fermentability
 45 °C - 35 min - Temperature
 64 °C - 60 min - Temperature
 75 °C - 10 min - Temperature

Fermentation Profile

Ale
 21 °C - 12 days - Primary
 0 °C - 2 days - Primary

Water Profile

Distilled Water (Style - Imperial IPA)
 Ca 113 Mg 21 Na 26 Cl 49 SO 100

SO/Cl ratio: 2
 Mash pH: 5.57

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: