DIPA (NHC 2020)

Double IPA (22 A)

Type: All Grain
Batch Size: 6.50 gal
Boil Size: 7.52 gal
Boil Time: 60 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 6.50 gal
Fermentation: Ale, Two Stage

Date: 26 Jan 2020
Brewer: Brian
Asst Brewer:
Equipment: Standard Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	1	72.2 %	1.02 gal
2 lbs 8.0 oz	Vienna Malt (3.5 SRM)	Grain	2	13.9 %	0.20 gal
1 lbs	Wheat, Torrified (1.7 SRM)	Grain	3	5.6 %	0.08 gal
12.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	4.2 %	0.06 gal
12.0 oz	Dextrose (Briess) [Boil] (1.0 SRM)	Sugar	5	4.2 %	0.06 gal
1.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	37.8 IBUs	-
1.50 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	7	29.1 IBUs	-
1.00 oz	Julius [8.90 %] - Boil 15.0 min	Hop	8	11.1 IBUs	-
1.00 oz	Julius [8.90 %] - Boil 5.0 min	Hop	9	4.5 IBUs	-
2.00 oz	Centennial [10.00 %] - Steep/Whirlpool 30.0 min	Hop	10	6.8 IBUs	-
2.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 30.0 min	Hop	11	8.3 IBUs	-
2.00 oz	Centennial [10.00 %] - Dry Hop 6.0 Days	Hop	12	0.0 IBUs	-
2.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 6.0 Days	Hop	13	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.077 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 8.0 %
Bitterness: 97.6 IBUs
Est Color: 7.1 SRM

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 4.20 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.89 gal of water at 162.7 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 4.20gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage