

## DIPA "The Great One" - 7.9%

### Double IPA

Author:

Type: All Grain

IBU : 100 (Tinseth)  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.070  
 Original Gravity : 1.078  
 Final Gravity : 1.018

### Fermentables (7.35 kg)

3 kg - Pale Ale Golden Promise 5 EBC (40.8%)  
 3 kg - Pale Malt, Maris Otter 5.5 EBC (40.8%)  
 450 g - Rolled Oats 3 EBC (6.1%)  
 450 g - Wheat Flaked 3.2 EBC (6.1%)  
 450 g - Wheat Malt 4.8 EBC (6.1%)

### Hops (332 g)

60 min - 37 g - Mosaic - 12.25% (41 IBU)  
 30 min - 28 g - Azacca - 12.5% (27 IBU)

### Hop Stand

10 min hopstand @ 98 °C  
 10 min - 46 g - Denali - 8.5% (11 IBU)  
 10 min - 33 g - Mosaic - 12.25% (11 IBU)  
 10 min - 28 g - Azacca - 12.5% (10 IBU)

### Dry Hops

5 days - 100 g - Denali - 8.5%  
 5 days - 30 g - Azacca - 12.5%  
 5 days - 30 g - Mosaic - 12.25%

### Miscellaneous

Mash - 0.31 g - Calcium Chloride (CaCl2)  
 Sparge - 0.19 g - Calcium Chloride (CaCl2)  
 Sparge - 3.1 ml - Lactic Acid 80%

### Yeast

1 pkg - Lallemend (LalBrew) Verdant IPA

### Devon's BrewZilla Oct 2020

Batch Size : 21 L  
 Boil Size : 28 L  
 Post-Boil Vol : 25 L

Mash Water : 21 L  
 Sparge Water : 12.49 L  
 Sparge Water Temp : 60 °C  
 Boil Time : 60 min  
 Total Water : 33.49 L

Brewhouse Efficiency: 72%  
 Mash Efficiency: 82.3%

### Mash Profile

High fermentability  
 71.3 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 18 °C - 5 days - Primary  
 22 °C - 3 days - Primary  
 15 °C - 2 days - Primary  
 2 °C - 2 days - Cold Crash

### Water Profile

Bromley Tap Water (Hoppy NEIPA)  
 Ca 100 Mg 5 Na 32 Cl 52 SO 55

SO/Cl ratio: 1

Mash pH: 5.91

Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



11 EBC