

110 Detention DIPA 5G

Double IPA (22 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 24 Apr 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 2441.19 ml warm water and add optional 122.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.77 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 4.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	1	43.6 %	0.57 gal
7 lbs 4.0 oz	Pale Malt (2 Row) UK (3.0 SRM)	Grain	2	43.6 %	0.57 gal
1 lbs 5.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	7.9 %	0.10 gal
13.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	4.9 %	0.06 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.20 gal of water at 163.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.58 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	5	28.2 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.078 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Citra [12.00 %] - Steep/Whirlpool 0.0 min, 194.4 F	Hop	6	0.0 IBUs	-
2.00 oz	Nelson Sauvin [12.00 %] - Steep/Whirlpool 0.0 min, 194.4 F	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.089 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.089 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

24 Apr 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

28 Apr 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Citra [12.00 %] - Dry Hop 2.0 Days	Hop	9	0.0 IBUs	-
2.00 oz	Nelson Sauvign [12.00 %] - Dry Hop 50.0 Days	Hop	10	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.017 SG)

Date Bottled/Kegged: 08 May 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

07 Jun 2019 - Drink and enjoy!

Notes