

# 110 Detention DIPA 5G Extract

Double IPA (22 A)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 24 Apr 2019  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 2360.25 ml warm water and add optional 118.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.56 gal
- Steep Grain Weight: 1 lbs 9.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 9.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	10.2 %	0.12 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 13 lbs 12.0 oz
- Boil Fermentables Volume: 1.18 gal
- Est Boil Water Addition: 1.54 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.132 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	DME Pilsen Light (Briess) [Boil] (2.0 SRM)	Dry Extract	3	41.6 %	0.55 gal
1 lbs	DME Wheat Bavarian (Briess) [Boil] (3.0 SRM)	Dry Extract	4	6.5 %	0.09 gal
6 lbs 6.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	5	41.6 %	0.54 gal

### 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 Sauvignon [12.00 %] - Steep/Whirlpool 0.0 min, 194.4 F	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.085 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: 1.085 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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 Sauvín [12.00 %] - Dry Hop 50.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.020 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