

226 Ursa Major DIPA 5g All Grain

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: 23 Oct 2020
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 491.29 ml warm water and add optional 24.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.90 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Brewer's Malt, 2-Row, Premium (Great Western) (2.0 SRM)	Grain	1	39.6 %	0.55 gal
4 lbs 11.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	2	26.5 %	0.37 gal
4 lbs 11.0 oz	Vienna Malt (3.5 SRM)	Grain	3	26.5 %	0.37 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	6.7 %	0.09 gal
2.0 oz	Barley, Flaked (1.7 SRM)	Grain	5	0.7 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.53 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.37 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.083 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	6	6.1 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Centennial [10.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	15.3 IBUs	-
1.25 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	18.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.094 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
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.094 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 23 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 27 Oct 2020 - 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
1.00 oz	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.025 SG)
- Date Bottled/Kegged: 06 Nov 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 06 Dec 2020 - Drink and enjoy!

Notes