

226 Ursa Major 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: 23 Oct 2020
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 469.30 ml warm water and add optional 23.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.13 gal
- Steep Grain Weight: 3 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 13.0 oz	Pale Malt (2 Row) Bel [Steep] (3.0 SRM)	Grain	1	10.6 %	0.14 gal
1 lbs 8.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	8.8 %	0.12 gal
3.0 oz	Barley, Flaked [Steep] (1.7 SRM)	Grain	3	1.1 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 13 lbs 9.0 oz
- Boil Fermentables Volume: 1.14 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.138 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	5.9 %	0.08 gal
9 lbs 9.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	5	56.0 %	0.81 gal
3 lbs	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	6	17.6 %	0.25 gal
2.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	7	14.8 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Centennial [10.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	11.2 IBUs	-
1.50 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	9	13.4 IBUs	-

- Estimated Post Boil Vol: 3.91 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

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Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.089 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.021 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