

# 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

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.89 gal
- Mash Water Acid: None

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Brewer's Malt, 2-Row, Premium (Great Western) (2.0 SRM)	Grain	1	33.3 %	0.46 gal
4 lbs 11.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	2	26.6 %	0.37 gal
4 lbs 11.0 oz	Vienna Malt (3.5 SRM)	Grain	3	26.6 %	0.37 gal
1 lbs 3.0 oz	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	4	6.7 %	0.09 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	5	6.7 %	0.09 gal

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.03 qt of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 3.39 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.082 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	15.4 IBUs	-
1.25 oz	NZH-107 [9.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	13.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.093 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	Tropical IPA (Omega #OYL-200)	Yeast	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.093 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: 1.019 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