

# 411 70's Bushel DIPA 5G AG

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:** 17 Dec 2023  
**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 381.08 ml warm water and add optional 19.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.41 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%IBU	Volume
10 lbs 12.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	79.3 %	0.84 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	8.8 %	0.09 gal
1 lbs 3.0 oz	Carafoam (2.0 SRM)	Grain	3	8.8 %	0.09 gal
7.0 oz	Caramel Malt - 40L (Briess) (40.0 SRM)	Grain	4	3.2 %	0.03 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.24 gal of water at 159.1 F	148.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.17 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%IBU	Volume
1.33 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	5	42.9 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.063 SG

### Boil Ingredients

Amt	Name	Type	#	%IBU	Volume
0.65 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	6	18.9 IBUs	-
0.65 oz	Citra [12.00 %] - Boil 15.0 min	Hop	7	11.3 IBUs	-
0.65 oz	Mosaic (HBC 369) [12.25 %] - Boil 15.0 min	Hop	8	11.5 IBUs	-
0.65 oz	Sabro [16.00 %] - Boil 15.0 min	Hop	9	15.0 IBUs	-
0.33 oz	Citra [12.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 min	Hop	11	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	12	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.071 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	13	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 17 Dec 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 21 Dec 2023 - 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
0.33 oz	Citra [12.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	14	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	15	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	16	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 31 Dec 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Jan 2024 - Drink and enjoy!

Notes