

411 70's Bushel DIPA 5G EX

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: 17 Dec 2023
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 420.40 ml warm water and add optional 21.0 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 3.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	1	9.0 %	0.09 gal
6.0 oz	Caramel/Crystal Malt - 40L [Steep] (40.0 SRM)	Grain	2	2.9 %	0.03 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.95 gal
- Est Boil Water Addition: 1.76 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.123 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	15.2 %	0.15 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	48.6 %	0.53 gal
3 lbs 3.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	24.3 %	0.27 gal
2.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	34.3 IBUs	-
1.50 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	7	25.7 IBUs	-
1.25 oz	Citra [12.00 %] - Boil 15.0 min	Hop	8	12.7 IBUs	-
1.25 oz	Mosaic (HBC 369) [12.25 %] - Boil 15.0 min	Hop	9	13.0 IBUs	-
1.00 oz	Sabro [16.00 %] - Boil 15.0 min	Hop	10	13.6 IBUs	-
0.33 oz	Citra [12.00 %] - Boil 0.0 min	Hop	11	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 min	Hop	12	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	13	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.079 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	14	-	-

- Measure Actual Original Gravity _____ (Target: 1.079 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	15	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	16	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	17	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.019 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