

DIPA 2.0

an All Grain Imperial IPA by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
5.0 kg	2-Row (US)	Mash
3.0 kg	Bohemian Pilsner (DE)	Mash
500.0 g	Flaked Oats	Boil
500.0 g	Dextrose (Corn Sugar)	Boil
150.0 g	CaraCrystal Wheat Malt (US)	Mash

Hops

Amount	Hop	Time
25.0 g	Columbus (US)	90 min
25.0 g	Mosaic™ (US)	15 min
25.0 g	Chinook (US)	15 min
25.0 g	Equinox HBC 366	15 min
25.0 g	Columbus (US)	15 min
25.0 g	Equinox HBC 366	3 days
25.0 g	Mosaic™ (US)	3 days
25.0 g	Columbus (US)	3 days
25.0 g	Chinook (US)	3 days

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05
English Ale Yeast	White Labs WLP002

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	90 min

Properties

OG	FG	IBU
1.093 ↑	1.013	109
ABV	Color	Balance
10.4% ↑	7 SRM ↓	Very Bitter

