

Salt Beer Factory - Ikat DDH DIPA (clone) - 7.1%

New England IPA

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Type: All Grain

IBU : 10 (Tinseth)
 BU/GU : 0.14
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.062
 Original Gravity : 1.072
 Final Gravity : 1.018

Fermentables (1.85 kg)

1.7 kg - Pale Ale Malt Extra 3.4 EBC (91.9%)
 50 g - Caramalt 36 EBC (2.7%)
 50 g - Oats Golden Naked 18 EBC (2.7%)
 50 g - Wheat Malt 4 EBC (2.7%)

Hops (108 g)

Hop Stand

30 min hopstand @ 80 °C
 30 min 80 °C - 12 g - Mosaic - 12.25% (10 IBU)

Dry Hops

5 days - 42 g - Citra - 12.7%
 5 days - 42 g - Mosaic - 12.25%
 5 days - 12 g - Amarillo - 9.2%

Miscellaneous

Mash - 7.27 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.37 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 15 min - Boil - 0.305 g - Protafloc
 15 min - Boil - 1 g - Wort Chiller
 ^ Brouwstore (NL) 057.020.20

Yeast

0.5 pkg - White Labs London Fog Ale WLP066

01 Brouwpunt 5L (30min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 5.55 L
 Sparge Water : 3.21 L
 Boil Time : 30 min
 Total Water : 8.76 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature

Fermentation Profile

Ale
 21 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 140 Mg 2 Na 3 Cl 180 SO 91

SO/Cl ratio: 0.5
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 8.0 %, IBU = 70.