

Hopala - Nebula / DDH DIPA (clone) - 8.5%

Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.44
 Colour : 10 EBC
 Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.047
 Original Gravity : 1.074
 Total Gravity : 1.076
 Final Gravity : 1.011

Fermentables (1.7 kg)

900 g - Maris Otter Pale Ale Malt 5.9 EBC (52...
 ^ Brouwstore (NL)
 600 g - Wheat Malt 5.5 EBC (35.3%)
 ^ Brouwmaatje (NL)
 200 g - Corn Sugar (Dextrose) 0 EBC (11.8%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (52 g)

30 min - 3 g - Columbus (T90) - 15.5% (16 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 10 min - 4.5 g - Mosaic - 11.6% (9 IBU)
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)
 10 min - 4.5 g - Simcoe - 12.2% (9 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

7 days - 10 g - Mosaic - 11.6%
 7 days - 10 g - Simcoe - 12.2%
 4 days - 10 g - Mosaic - 11.6%
 4 days - 10 g - Simcoe - 12.2%

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO₃)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.52 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.25 g - Gypsum (CaSO₄)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1.1 pkg - Wyeast Labs London Ale III 1318

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
 Sparge Water : 4.82 L
 Boil Time : 60 min
 Total Water : 9.32 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 Mash pH: 5.38
 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:

Hopala - Nebula / DDH DIPA (clone)



Recipe Notes

Target: ABV = 8.5 %, IBU = 35, EBC = 9