

Russian River Brewing Co - Pliny the Elder (clone) - 8.3%

Double IPA

Author: BYO Magazine

Type: All Grain

IBU : 132 (Tinseth)
 BU/GU : 1.72
 Colour : 16 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.077
 Final Gravity : 1.014

Fermentables (1.83 kg)

1.583 kg - Pale Ale 6 EBC (86.6%)
 96 g - Cane (Beet) Sugar 0 EBC (5.3%)
 75 g - Caramel/Crystal 40 - US 79 EBC (4.1%)
 75 g - Carapils - Dextrine Malt - US 2 EBC (4...)

Hops (108.1 g)

90 min - 4.6 g - Warrior - 13% (27 IBU)
 90 min - 3.5 g - Chinook - 10.5% (17 IBU)
 45 min - 8.2 g - Columbus - 15.8% (51 IBU)
 30 min - 8.2 g - Simcoe - 13.9% (37 IBU)
 0 min - 18.9 g - Centennial - 9.7%
 0 min - 8.2 g - Simcoe - 13.9%

Dry Hops

1 days - 27.1 g - Columbus - 15.8%
 1 days - 14.7 g - Centennial - 9.7%
 1 days - 14.7 g - Simcoe - 13.9%

Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.54 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.52 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.26 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.33 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 5 min - Boil - 0.147 items - Whirlfloc
 Primary - 0.295 ml - WLN4100 Ultra-Ferm (Whit...)

Yeast

1 pkg - White Labs California Ale WLP001

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

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

Mash Water : 5.2 L
 Sparge Water : 4.34 L
 Boil Time : 60 min
 Total Water : 9.54 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out
 74.4 °C - Strike Temp
 68 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Imported
 18 °C - 10 days - Primary

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: 5.4
 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

<https://byo.com/recipe/russian-river-brewing-co-s-pliny-the-elder-clone/>

Russian River Brewing Co - Pliny th...

Recipe Notes

Russian River Brewing Co.'s Pliny the Elder clone

(5 gallons/19 L, all-grain)

Target: OG = 1.074, FG = 1.014, IBU = 100+, EBC = 197+, SRM = 6, ABV = 8.3%.

Ingredients

12.8 lb. (5.8 kg) 2-row pale malt

0.28 lb. (0.13 kg) crystal malt (45°L)

0.86 lb. (0.39 kg) Carapils® malt

1 lb. (0.45 kg) dextrose

42.9 AAU Warrior® hops (90 mins.) (2.75 oz./78 g at 15.6% alpha acids)

6.1 AAU Chinook hops (90 mins.) (0.5 oz./14 g at 12.2% alpha acids)

14.3 AAU Columbus hops (45 mins.) (1 oz./28 g at 14.3% alpha acids)

12 AAU Simcoe® hops (30 mins.) 1 oz./28 g at 12% alpha acids)

20.5 AAU Centennial hops (0 mins.) (2.25 oz./64 g at 9.1% alpha acids)

12 AAU Simcoe® hops (0 mins.) (1 oz./28 g at 12% alpha acids)

3.25 oz. (92 g) Columbus hops (dry hop)

1.75 oz. (50 g) Centennial hops (dry hop)

1.75 oz. (50 g) Simcoe® hops (dry hop)

1 tsp. Irish moss (15 mins.)

White Labs WLP001 (California Ale), Wyeast 1056 (American Ale), or Fermentis Safale US-05 yeast

3/4 cup (150 g) dextrose (if priming)

Step by step

Mash the grains at 150-152°F (66-67°C). Hold this temperature for 60 minutes. Mash out, vourlaf, and sparge. Boil the wort for 90 minutes, adding hops at the time indicated in the ingredients list. Chill the wort and pitch the yeast. Ferment at 68°F (20°C). Dry hop 2 weeks after primary fermentation slows for 5 days. Bottle or keg as usual.