

Dogfish Need Beer Too - 5.8%

New England IPA

Author: Fatboy Brewing

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.45
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.060
 Final Gravity : 1.016

Fermentables (1.49 kg)

940 g - Pale Ale 4 EBC (63.3%)
 228 g - Pale Malt, Golden Promise 5.9 EBC (15...
 128 g - Carapils/Carafoam 3.9 EBC (8.6%)
 64 g - Oats, Flaked 2 EBC (4.3%)
 63 g - Wheat Malt Pale 3.5 EBC (4.2%)
 63 g - Wheat Torrifified 3.9 EBC (4.2%)

Hops (96.9 g)

First Wort - 1.2 g - Magnum - 12% (7 IBU)
 60 min - 0.8 g - Magnum - 12% (4 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 14.6 g - Citra - 12% (10 IBU)
 30 min 75 °C - 7.3 g - Galaxy - 14% (6 IBU)

Dry Hops

2 days - 48.7 g - Citra - 12%
 2 days - 24.3 g - Galaxy - 14%

Miscellaneous

Mash - 3.52 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.6 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 10 min - Boil - 0.05 g - Lallemend Servomyces
 ^ Brouwstore (NL) 050.620.4

Yeast

0.5 pkg - Lallemend (LalBrew) Verdant

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

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

Mash Water : 4.46 L
 Sparge Water : 4.85 L
 Boil Time : 60 min
 Total Water : 9.31 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Medium fermentability
 73.3 °C - Strike Temp
 67 °C - 45 min - Temperature

Fermentation Profile

Ale
 19 °C - 2 days - Raging Ferment
 22 °C - 2 days - Diacetyl Rest (1030)
 15 °C - 2 days - Dry hop
 1 °C - 1 days - Cold Crash

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 90 Mg 2 Na 50 Cl 157 SO 100

SO/Cl ratio: 0.6
 Mash pH: 5.49
 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

(pH - @ 20c) Mash, 5.2 - 5.3
 Pre boil, 5 - 5.1
 Post boil 4.9 - 5.05
 Sparge 5.5 - 6
 Post ferment 4.3

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Recipe Notes

Post dry hop 4.5 - 4.8

Verdant Profile: Ca = 90, Mg = 2, Na = 50, Cl = 157, SO₄ = 100, HCO₃ = 17.