

Hopalaria - Stellar / DDH DIPA (clone) - 8%

Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.32
 Colour : 15 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.070
 Total Gravity : 1.073
 Final Gravity : 1.012

Fermentables (1.75 kg)

800 g - Pale Ale Malt 6 EBC (45.9%)
 ^ The Malt Miller (UK) MAL-00-010
 700 g - Golden Promise Pale Ale Malt 5 EBC (4...
 ^ The Malt Miller (UK) MAL-00-034
 150 g - Flaked Barley 3 EBC (8.6%)
 ^ The Malt Miller (UK) MAL-03-005
 95 g - Pale Crystal Malt 60 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-01-019
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (40 g)

15 min - 5 g - Amarillo (T90) - 8.4% (9 IBU)
 ^ The Malt Miller (UK) HOP-05-007
 15 min - 5 g - Galaxy (T90) - 13.8% (15 IBU)
 ^ The Malt Miller (UK) HOP-07-001

Dry Hops

8 days - 5 g - Amarillo (T90) - 8.4%
 8 days - 5 g - Mosaic (T90) - 11.8%
 8 days - 5 g - Simcoe (T90) - 13.3%
 4 days - 5 g - Amarillo (T90) - 8.4%
 4 days - 5 g - Mosaic (T90) - 11.8%
 4 days - 5 g - Simcoe (T90) - 13.3%

Yeast

1.1 pkg - White Labs Coastal Haze Ale Blend W...

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

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

Mash Water : 5.24 L
 Sparge Water : 4.32 L
 Boil Time : 60 min
 Total Water : 9.56 L



15 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

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 = 26, EBC = 15