

## xBmt-20200629 Dry Hop Temperature - Double IPA - 8.8%

### Double IPA

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Type: All Grain

IBU : 79 (Tinseth)  
 BU/GU : 1.01  
 Colour : 15 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.052  
 Original Gravity : 1.079  
 Final Gravity : 1.012

### Fermentables (1.84 kg)

1.56 kg - Pale Malt, 2 row (Gambrinus) 3.9 EB...  
 160 g - Sugar, Table (Sucrose) 2 EBC (8.7%)  
 60 g - Caramel/Crystal Malt - 60L 118 EBC (3.3%)  
 60 g - Vienna Malt (Gambrinus) 11.8 EBC (3.3%)

### Hops (85.3 g)

60 min - 4.5 g - Magnum - 12% (24 IBU)  
 25 min - 17.5 g - Cascade - 5.5% (29 IBU)  
 5 min - 19.4 g - Cascade - 5.5% (9 IBU)  
 5 min - 16.9 g - Citra - 12% (18 IBU)

### Dry Hops

5 days - 13.5 g - Cascade - 5.5%  
 5 days - 13.5 g - Citra - 12%

### Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.52 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.25 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.31 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0 ml - Imperial Yeast Flagship A07

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 5.04 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 0.45 L  
 Total Water : 9.49 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



15 EBC

### Mash Profile

eBIAB Single Infusion  
 71.6 °C - Strike Temp  
 65.6 °C - 60 min - Step One

### Fermentation Profile

Imported  
 18.3 °C - 10 days - Primary  
 18.3 °C - 10 days - Secondary  
 18.3 °C - 7 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:

### Recipe Notes

Water Profile: Ca 80 | Mg 2 | Na 10 | SO4 125 | Cl 62