

# Hop Smash DIPA (Dry)

Imperial IPA (14 C)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 29 Jan 2012  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.60 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

| Amt    | Name                                      | Type  | # | %/IBU  |
|--------|---|-------|---|--------|
| 10 lbs | Pale Ale Malt 2-Row (Briess) (3.5 SRM)    | Grain | 1 | 60.6 % |
| 1 lbs  | Aromatic Malt (Dingemans) (19.0 SRM)      | Grain | 2 | 6.1 %  |
| 1 lbs  | Bonlander Munich Malt (Briess) (10.0 SRM) | Grain | 3 | 6.1 %  |
| 1 lbs  | GoldPils Vienna Malt (Briess) (3.5 SRM)   | Grain | 4 | 6.1 %  |
| 8.0 oz | Carapils (Briess) (1.5 SRM)               | Grain | 5 | 3.0 %  |

## Mash Steps

| Name    | Description                      | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 4.47 gal of water at 158.5 F | 148.0 F          | 75 min    |

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.13gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.052 SG

## Boil Ingredients

| Amt     | Name   | Type | #  | %/IBU     |
|---------|--|------|----|-----------|
| 2.00 oz | Chinook [11.70 %] - Boil 60.0 min            | Hop  | 6  | 79.0 IBUs |
| 1.00 oz | Centennial [8.60 %] - Boil 20.0 min          | Hop  | 7  | 17.6 IBUs |
| 1.00 oz | Goldings, East Kent [5.00 %] - Boil 15.0 min | Hop  | 8  | 8.4 IBUs  |
| 2.00 oz | Cascade [6.80 %] - Boil 5.0 min              | Hop  | 9  | 9.2 IBUs  |
| 1.00 oz | Simcoe [12.20 %] - Boil 1.0 min              | Hop  | 10 | 1.8 IBUs  |

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.086 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

| Amt     | Name   | Type  | #  | %/IBU  |
|---------|--|-------|----|--------|
| 2.0 pkg | Safale American (DCL/Fermentis #US-05) [50.... | Yeast | 11 | -      |
| 2 lbs   | Honey (1.0 SRM)                                | Sugar | 12 | 12.1 % |
| 1 lbs   | Corn Sugar (Dextrose) (0.0 SRM)                | Sugar | 13 | 6.1 %  |

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.086 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

#### Fermentation

- 29 Jan 2012 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 02 Feb 2012 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

| Amt     | Name                                 | Type | #  | %/IBU    |
|---------|--------------------------------------|------|----|----------|
| 1.00 oz | Chinook [11.70 %] - Dry Hop 0.0 Days | Hop  | 14 | 0.0 IBUs |
| 1.00 oz | Simcoe [12.20 %] - Dry Hop 0.0 Days  | Hop  | 15 | 0.0 IBUs |

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.006 SG)
- Date Bottled/Kegged: 12 Feb 2012 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Mar 2012 - Drink and enjoy!

#### Notes