

# Star Gazer Hazy DIPA AG (B

Double IPA (22 A)

**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:** 12 Jul 2015  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 66.00 %  
**Est Mash Efficiency:** 69.1 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.37 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
6 lbs 8.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	1	51.5 %
3 lbs 4.0 oz	Wheat - Red Malt (Briess) (2.3 SRM)	Grain	2	25.7 %
1 lbs 8.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	11.9 %
6.1 oz	Acid Malt (3.0 SRM)	Grain	4	3.0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.88 gal of water at 165.2 F	154.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 4.49 gal water at 168.0 F
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.044 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 oz	Polaris [20.00 %] - Boil 60.0 min	Hop	5	35.9 IBUs
0.50 oz	Zamba [10.00 %] - Boil 60.0 min	Hop	6	18.0 IBUs
1 lbs	Corn Sugar (Dextrose) [Boil for 1 min](0.0 SRM)	Sugar	7	7.9 %

## Steeped Hops

Amt	Name	Type	#	%/IBU
1.00 oz	Polaris [20.00 %] - Steep/Whirlpool 0.0 min	Hop	8	0.0 IBUs
1.00 oz	Zamba [10.00 %] - Steep/Whirlpool 0.0 min	Hop	9	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.062 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
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23...	Yeast	10	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.062 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

## Fermentation

- 12 Jul 2015 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 2015 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

## Dry Hop and Bottle/Keg

### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Polaris [20.00 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs
1.50 oz	Zamba [10.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs
1.50 oz	Polaris [20.00 %] - Dry Hop 4.0 Days	Hop	13	0.0 IBUs
1.50 oz	Zamba [10.00 %] - Dry Hop 4.0 Days	Hop	14	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 26 Jul 2015 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Aug 2015 - Drink and enjoy!

## Notes