

Hoppy Wife Hoppy Life - 6.6%

American IPA

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Type: All Grain

IBU : 69 (Tinseth)
 BU/GU : 1.01
 Color : 5 SRM
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.060
 Original Gravity : 1.068
 Final Gravity : 1.018

Fermentables (12 lb 9.8 oz)

6 lb 6.6 oz - Foundation Malt 2.3 °L (50.9%)
 4 lb 9.7 oz - Modern Pilsner 2.4 °L (36.5%)
 1 lb 4.8 oz - Oats, Flaked 1.6 °L (10.3%)
 4.6 oz - Aromatic Malt 15.3 °L (2.3%)

Hops (6.45 oz)

First Wort 90 - 0.42 oz - Magnum - 12% (19 IBU)
 First Wort 90 - 0.21 oz - Citra - 12% (10 IBU)
 10 min - 0.42 oz - Galaxy - 14% (10 IBU)
 10 min - 0.21 oz - Idaho #7 - 13% (5 IBU)
 10 min - 0.21 oz - Simcoe - 13% (5 IBU)

Hop Stand

45 min hopstand @ 179 °F
 45 min 185 °F - 0.42 oz - Galaxy - 14% (6 IBU)
 45 min 185 °F - 0.21 oz - Citra - 12% (3 IBU)
 45 min 185 °F - 0.21 oz - Idaho #7 - 13% (3 IBU)
 45 min 185 °F - 0.21 oz - Simcoe - 13% (3 IBU)
 30 min 170 °F - 0.42 oz - Galaxy - 14% (3 IBU)
 30 min 170 °F - 0.21 oz - Citra - 12% (1 IBU)
 30 min 170 °F - 0.21 oz - Idaho #7 - 13% (1 IBU)
 30 min 170 °F - 0.21 oz - Simcoe - 13% (1 IBU)

Dry Hops

Day 1 - 0.62 oz - Galaxy - 14%
 Day 1 - 0.21 oz - Idaho #7 - 13%
 Day 5 - 0.42 oz - Citra - 12%
 Day 5 - 0.42 oz - Galaxy - 14%
 Day 9 - 0.83 oz - Idaho #7 - 13%
 Day 9 - 0.42 oz - Simcoe - 13%

Miscellaneous

Mash - 6.135 g - Calcium Chloride (CaCl2)
 Mash - 1.06 g - Canning Salt (NaCl)
 Mash - 1.4 g - Chalk (CaCO3)
 Mash - 2.2 g - Epsom Salt (MgSO4)
 Mash - 6.043 g - Gypsum (CaSO4)
 Mash - 3 ml - Lactic Acid 88%
 15 min - Boil - 0.833 items - Whirlfloc Tablet

Yeast

1 pkg - Omega Cosmic Punch OYL-402

Brewer's Edge Mash + Boil

Batch Size : 5 gal
 Boil Size : 6.22 gal
 Post-Boil Vol : 5.47 gal

Mash Water : 4.83 gal
 Sparge Water : 2.35 gal
 Boil Time : 90 min
 Total Water : 7.18 gal



5 SRM

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.6%

Mash Profile

Standard Single Infusion
 160 °F - Strike Temp
 150 °F - 60 min - Mash In

Fermentation Profile

Dry Hopped IPA
 64 °F - 3 days - Start Fermentation
 67 °F (3 day ramp) - 4 days - Main Primary
 68 °F - 3 days - Diacetyl Rest
 38 °F (4 day ramp) - 7 days - Cold Crash

Water Profile

Reverse Osmosis Water
 Ca 135 Mg 8 Na 23 Cl 137 SO 157

SO/Cl ratio: 1.2

Mash pH: 5.33

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Single infusion mash at 150°F (66°C) for 60 minutes. Target 5.2 pH. Lauter, add first wort hops, and then boil 90 minutes, adding 10-minute hops as indicated. After flameout, allow temperature to free fall to 185°F (85°C) and add first whirlpool hop addition. Add second whirlpool hop addition after 15 minutes, when temperature is approximately 170°F (77°C), and whirlpool another 30 minutes. Chill to 64°F (18°C) and pitch yeast starter. Begin fermentation at 64°F (18°C) and ramp to 67°F (19°C) over the first 3 days. Add first dry hop addition on day 1 of fermentation. Maintain fermentation temperature at 67°F (19°C) for 4 additional days. Add second dry hop on day 5, or when beer is 80-90% attenuated. On day 9, add third dry hop addition and perform diacetyl rest for 3 days. After diacetyl rest, confirm full attenuation and cold crash over 4 days. Allow to condition another 7 days prior to packaging. Force carbonate to 2.5 vol. (5 g/L) CO₂. Enjoy!