

Homebrew Challenge 5-Day IPA(All Grain)

RECIPE STATS

Est. SG: 1.060

Est. FG: 1.012

IBU: 65

SRM: 7

ABV: 6.4%

BREW

Dough in with 14 qt (14.2L) of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume.

Substitute hops if recipe selection is not available at your local homebrew shop.

HOP ADDITIONS

- 1 oz Columbus @60 minutes
- 1 oz El Dorado @10 minutes
- 1 oz Citra @10 minutes
- 1 oz El Dorado @dry hop for 3 days
- 1 oz Citra @dry hop for 3 days

FERMENTATION

Ferment at 65-68

Ferment at 18-20 °C

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

Resources

- Sparge water- https://www.morebeer.com/content/sparge_water_calculator
- YouTube- https://youtu.be/R-jyxLqulBE?si=ONRYwEee3Uh0Z_e_



INGREDIENTS

| lbs | kgs/g |
|--------------------------------|----------------------------------|
| 9 lb Maris Otter Malt | 3.62kg Maris Otter Malt |
| 3 lb Munich Dark or Light Malt | 1.36kg Munich Dark or Light Malt |
| 1 oz Columbus Hops | 28g Columbus Hops |
| 2 oz El Dorado Hops | 56g El Dorado Hops |
| 2 oz Citra | 56g Citra Hops |
| | DME Version |
| | 5.4 lbs or 2.44kg |
| | 1.36kg Munich light or Dark |

If using liquid malt extract (LME) you would substitute 0.73 lb LME for every pound of 2-row, which means you'd need 7.3 lb LME (10 lb x 0.73 = 7.3 lb LME). If using dry malt extract (DME) you would substitute 0.6 lb DME for every pound of 2-row, which means you'd need 6.0 lb DME (10 lb x 0.60 = 6.0 lb DME).