



# RANDY'S DIP

## Double IPA

*Recipe courtesy of Randy Sauter*

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
<b>5 Gallons</b>	<b>All-Grain</b>	<b>1.075</b>	<b>1.008</b>	<b>~8.8%</b>

### MALT / FERMENTABLES

14.2 lbs 2 row Malt  
 .64 lbs Caramel/Crystal 40°L  
 .64 lbs CaraPils  
 .75 lbs Dextrose

### HOPS

3.7 oz. Columbus Hops (48 AAU)  
 @ 90 minutes  
 .8 oz. Columbus Hops (10.5 AAU)  
 @ 45 minutes  
 1 oz. Simcoe Hops (13.5 AAU)  
 @ 30 minutes  
 2.5 oz. Simcoe Hops (33.75 AAU)  
 @ 0 minutes  
 1 oz. Centennial Hops (8.8 AAU)  
 @ 0 minutes  
 1 oz. Centennial Hops (8.8 AAU)  
 Dry Hop for 14 days  
 1 oz. Columbus Hops (13.1 AAU)  
 Dry Hop for 14 days  
 1 oz. Simcoe Hops (13.5 AAU)  
 Dry Hop for 14 days  
 .25 oz. Centennial Hops (2.2 AAU)  
 Dry Hop for last 5 days  
 .25 oz. Columbus Hops (3.3 AAU)  
 Dry Hop for last 5 days  
 .25 oz. Simcoe Hops (3.4 AAU)  
 Dry Hop for last 5 days

### YEAST

White Labs California Ale Yeast - WLP001  
 or Wyeast American Ale Yeast - 1056

### PROCESS

Mill grains and mash at 150° F for 90 minutes.  
 Optional: Add 2 tsp Calcium Chloride to mash.  
 Sparge and collect wort.

Bring wort to a boil. Boil for 90 minutes.  
 Add 3.7 oz. Columbus at start of 90 minute boil.  
 Follow remaining hop schedule.

Add Whirlfloc/Irish Moss and Yeast Nutrient  
 with 15 minutes remaining in boil.

Once boil has completed then begin chilling your wort.  
 Chill to ~68°F, aerate wort, and pitch yeast.

Ferment for 1 week and transfer to secondary fermentor.  
 Begin dry hopping in secondary and dry hop for  
 2 weeks total.

Bottle/keg after 2 week dry-hopping.