

# 2023.02.07 Honeybee Double

Double IPA (22 A)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 01 Feb 2023  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.14 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 13.0 oz	2-Row (1.8 SRM)	Grain	1	69.1 %	0.69 gal
1 lbs 1.6 oz	Red Wheat Malt (2.3 SRM)	Grain	2	8.6 %	0.09 gal
9.0 oz	Munich (7.6 SRM)	Grain	3	4.4 %	0.04 gal
5.4 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	4	2.6 %	0.03 gal
3.6 oz	Caramel/Crystal Malt - 30L (30.0 SRM)	Grain	5	1.8 %	0.02 gal
3.5 oz	Caramel/Crystal Malt - 65L (65.0 SRM)	Grain	6	1.7 %	0.02 gal
1.8 oz	Aromatic Malt (26.0 SRM)	Grain	7	0.9 %	0.01 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.55 gal of water at 161.4 F	150.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.59 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.053 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
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0.5 oz	Warrior [14.50 %] - Boil 60.0 min	Hop	8	23.3 IBUs	-
0.7 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	9	16.4 IBUs	-
1 lbs 6.1 oz	Wildflower Honey [Boil] [Boil for 5 min](1.0 SRM)	Sugar	10	10.8 %	0.12 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.4 oz	Idaho #7 [12.80 %] - Steep/Whirlpool 30.0 min, ...	Hop	11	7.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.070 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	West Coast Ale I (Omega #OYL-004)	Yeast	12	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.070 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 01 Feb 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)  
 05 Feb 2023 - 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	Volume
1.5 oz	Centennial [10.00 %] - 1.0 Days Into Primary for...	Hop	13	0.0 IBUs	-
1.5 oz	Mosaic (HBC 369) [12.25 %] - 1.0 Days Into Pri...	Hop	14	0.0 IBUs	-
1.5 oz	Eukanot [14.00 %] - 8.0 Days Into Primary for 2....	Hop	15	0.0 IBUs	-
1.5 oz	Simcoe [13.00 %] - 8.0 Days Into Primary for 2....	Hop	16	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.009 SG)  
 Date Bottled/Kegged: 15 Feb 2023 - Carbonation: Keg with 12.54 PSI  
 Age beer for 30.00 days at 65.0 F  
 17 Mar 2023 - Drink and enjoy!

### Notes