



IPAs



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

NZ SUPERDANK IPA

ALL GRAIN RECIPE KIT - 23L Batch



8% ABV - 85 IBU (BR 1.4#)

Restraint is over-rated. This full-throttle WEST COAST DOUBLE IPA stars two NZ hop heavyweights: NELSON SAUVIN and RAKAU, giving waves of gooseberry, white grape, stone fruit and resin. Beneath it all is a sticky, unapologetic dankness that clings to your palate.

INGREDIENTS

Pale Malt - 6.5kg
Dextrin Malt - 415g
Wheat Malt - 415g
CaraHell Malt - 265g
Acidulated Malt - 150g

YEAST*

LalBrew BRY-97 10g
(2 packs recommended)

HOPS

Nelson Sauvín - 250g
Rakau - 250g

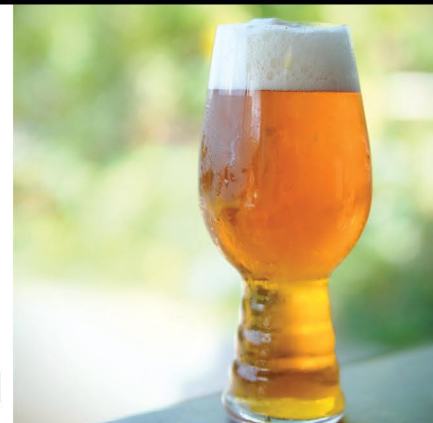
EXTRAS

Dextrose 1kg, Whirlfloc Tablet, Nutrient

RECIPE NOTES

We recommend using a hop sock when dry hopping if you don't have the ability to 'cold crash'. Taste beer before packaging to ensure there is no diacetyl (butterscotch/popcorn flavour). If there is, leave it longer to ferment out.

* Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.



HOPS

MALT

WATER PROFILE

HOPPY (BITTER)
Ca²⁺ 75, Cl 60, SO₄²⁻ 180
Target Mash pH: 5.2

WATER ADDITIONS (RO Water)

Calcium Sulphate: 6.7g
Magnesium Sulphate: 5.6g
Calcium Chloride: 4.3g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 5g
Magnesium Sulphate: 2g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	36.5L	
MASH WATER	23.5L	
SPARGE WATER	13L	
MASH TEMP	65°C	RECORDED
MASH TIME	70m	NUMBERS
^BOIL VOLUME	30.5L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.056	_____
ORIGINAL GRAVITY	1.068	_____
MASH EFFICIENCY	68%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)



60 min	40g NELSON SAUVIN
5 min	60g RAKAU, 40g NELSON SAUVIN, Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat, add 400g DEXTROSE, cool to 85°C
85°C HOPSTAND	60g RAKAU and 40g NELSON SAUVIN for 15 min
CHILL to 18°C	TRANSFER TO FERMENTER
FERMENT	18°C
DRY HOP (Day 4)	90g NELSON SAUVIN and 70g RAKAU
2ND DRY HOP (Day 6)	60g RAKAU