



DFH 90 Minute Clone (All Grain)

90 Minute IPA Clone inspired from Dogfish Head Brewery in Milton DE, and the popular HBT thread.

Continual hopping provides a beautiful balance to this Imperial IPA without making 90 Minute crushingly bitter. With rich pine and fruity citrus hop aromas and a strong malt backbone, 90 Minute IPA created pungent, unapologetic flavor that led Esquire to call it "perhaps the best IPA in America."

Grain Bill

17.0 lbs.	Two-Row
1.25 lbs.	UK Amber Malt

Boil Additions

Hops are premixed together, how often you add them is up to you. Some people add a couple pellets every minute, others fill up 30 dixie cups, and add one cup per 3 minutes. Personally, we do 10 additions, 0.5oz every 10 minutes, and it turns out excellent.

Dry Hopping

5 Days	1 st Dry Hop Pack
5 Days	2 nd Dry Hop Pack

Fermentation

Yeast:	Wyeast 1098 or S-04
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Specs

Expected O.G. @ 70% Eff.	1.085
Expected F.G.	1.01
IBU	90
Expected ABV	7.80%
SRM	7
Volume	5-5.25 Gallons

Brewer: _____
 Assistant: _____
 Date: _____
 Original Gravity: _____
 Final Gravity: _____

Mash Schedule

	Temp	Duration
Saccharification Rest	149 - 150 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash for 60 minutes with 5.5-6.5 gallons water or until starch conversion is complete.

Mash out at 170 F° Vorlauf to clear wort then sparge with 4-5 gallons water. Collect approximately 7.5-8 gallons of wort.

Add hop packs according to time indicated on left.

After 90 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.25 gallons of wort) Aerate well and add yeast.

Primary Fermentation: 2 weeks @ 64 F°

Rack to Secondary Fermentation, if desired, 10 days @ 70 F°

Add 1st dry hop pack to secondary fermentation, (if using) for five days, then add the 2nd dry hop pack. After another 5 days rack to bottle or keg.

If only using a primary fermentation, ferment for 2 weeks, add 1st dry hop pack, after 5 days add 2nd dry hop pack after another 5 days proceed to packaging.

Brewer's Notes:

