



RIDGE RECIPES

DAY MAN

STYLE
DDH IIPA

ABV
8.5%



OG 18.5 Plato/1.076	FG 3.8 Plato/1.015	YEAST London Fog
GRAIN BILL Pilsner 74.2%, Cara 5.2%, Rolled Oats 10.3%, Malted Wheat 10.3%		WATER PROFILE Calcium 114ppm, Magnesium 10ppm, Sodium 39ppm, Chloride 229ppm, Sulphate 97ppm
MASH TEMP 68°C	MASH TIME 30 mins	MASH OUT 76°C
HOP ADDITIONS Galaxy WP 3g/L	FERMENT PROFILE Pitch @16°C hold for 48 hours, raise to 18°C hold for 48 hours, raise to 21°C until EOF	
DRY HOP 4.5g/L Galaxy SOF, 6g/L Galaxy EOF		