

P51

American IPA (14 B)

Type: All Grain
Batch Size: 5,81 gal
Boil Size: 8,24 gal
Boil Time: 90 min
End of Boil Vol: 6,46 gal
Final Bottling Vol: 5,02 gal
Fermentation: Ale, Two Stage
Date: 18 Jul 2015
Brewer:
Asst Brewer:
Equipment: The Pimping Station
Efficiency: 73,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0
Taste Notes:

Ingredients				
Amt	Name	Type	#	%/IBU
6 lbs 12,6 oz	Pale Ale (BestMalz) (3,0 SRM)	Grain	1	48,7 %
5 lbs 13,1 oz	Pilsner (BestMalz) (2,0 SRM)	Grain	2	41,7 %
10,6 oz	Wheat (BestMalz) (2,4 SRM)	Grain	3	4,7 %
6,3 oz	Crystal Malt 120 EBC (Thomas Fawcett) (60,9 SRM)	Grain	4	2,8 %
4,6 oz	Munich Dark (BestMalz) (12,7 SRM)	Grain	5	2,1 %
0,32 oz	Columbus (Tomahawk) [15,50 %] - First Wort 60,0 min	Hop	6	16,7 IBUs
0,78 oz	Amarillo [9,20 %] - Boil 10,0 min	Hop	7	8,0 IBUs
0,78 oz	Citra [13,10 %] - Boil 10,0 min	Hop	8	11,4 IBUs
0,78 oz	Nelson Sauvin [11,40 %] - Boil 10,0 min	Hop	9	9,9 IBUs
0,46 oz	Chinook [12,70 %] - Boil 10,0 min	Hop	10	6,5 IBUs
0,46 oz	Simcoe [11,40 %] - Boil 10,0 min	Hop	11	5,8 IBUs
0,78 oz	Amarillo [9,20 %] - Steep/Whirlpool 45,0 min	Hop	12	0,0 IBUs
0,78 oz	Citra [13,10 %] - Steep/Whirlpool 45,0 min	Hop	13	0,0 IBUs
0,78 oz	Nelson Sauvin [11,40 %] - Steep/Whirlpool 45,0 min	Hop	14	0,0 IBUs
0,60 oz	Simcoe [11,40 %] - Steep/Whirlpool 45,0 min	Hop	15	0,0 IBUs
0,49 oz	Chinook [12,70 %] - Steep/Whirlpool 45,0 min	Hop	16	0,0 IBUs
1,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	17	-
1,23 oz	Amarillo [9,20 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs
1,23 oz	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs
1,23 oz	Nelson Sauvin [12,00 %] - Dry Hop 5,0 Days	Hop	20	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 58,3 IBUs
Est Color: 7,2 SRM
Measured Original Gravity: 0,000 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: -75,8 %
Calories: 34,4 kcal/12oz

Mash Profile

Mash Name: P51
Sparge Water: 5,27 gal
Sparge Temperature: 168,0 F
Adjust Temp for Equipment: TRUE
Total Grain Weight: 13 lbs 15,1 oz
Grain Temperature: 68,0 F
Tun Temperature: 159,8 F
Mash PH: 5,20

Mash Steps			
Name	Description	Step Temperature	Step Time
Mash In	Add 18,72 qt of water at 159,6 F	149,0 F	90 min
Mash Step	Add 0,00 qt of water at 161,6 F	161,6 F	15 min
Mashout	Heat to 172,4 F over 8 min	172,4 F	10 min

Sparge: Fly sparge with 5,27 gal water at 168,0 F