

American IPA (14 B)

Type: All Grain
 Batch Size: 22,00 l
 Boil Size: 31,19 l
 Boil Time: 90 min
 End of Boil Vol: 24,44 l
 Final Bottling Vol: 19,00 l
 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
3,08 kg	Pale Ale (BestMalz) (6,0 EBC)	Grain	1	48,7 %
2,64 kg	Pilsner (BestMalz) (4,0 EBC)	Grain	2	41,7 %
0,30 kg	Wheat (BestMalz) (4,7 EBC)	Grain	3	4,7 %
0,18 kg	Crystal Malt 120 EBC (Thomas Fawcett) (120,0 EBC)	Grain	4	2,8 %
0,13 kg	Munich Dark (BestMalz) (25,0 EBC)	Grain	5	2,1 %
9,00 g	Columbus (Tomahawk) [15,50 %] - First Wort 60,0 min	Hop	6	16,7 IBUs
22,00 g	Amarillo [9,20 %] - Boil 10,0 min	Hop	7	8,0 IBUs
22,00 g	Citra [13,10 %] - Boil 10,0 min	Hop	8	11,4 IBUs
22,00 g	Nelson Sauvin [11,40 %] - Boil 10,0 min	Hop	9	9,9 IBUs
13,00 g	Chinook [12,70 %] - Boil 10,0 min	Hop	10	6,5 IBUs
13,00 g	Simcoe [11,40 %] - Boil 10,0 min	Hop	11	5,8 IBUs
22,00 g	Amarillo [9,20 %] - Steep/Whirlpool 45,0 min	Hop	12	0,0 IBUs
22,00 g	Citra [13,10 %] - Steep/Whirlpool 45,0 min	Hop	13	0,0 IBUs
22,00 g	Nelson Sauvin [11,40 %] - Steep/Whirlpool 45,0 min	Hop	14	0,0 IBUs
17,00 g	Simcoe [11,40 %] - Steep/Whirlpool 45,0 min	Hop	15	0,0 IBUs
14,00 g	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	-
35,00 g	Amarillo [9,20 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs
35,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs
35,00 g	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: 14,2 EBC
 Measured Original Gravity: 0,000 SG
 Measured Final Gravity: 1,010 SG
 Actual Alcohol by Vol: -75,8 %
 Calories: 97,0 kcal/l

Mash Profile

Mash Name: P51
 Sparge Water: 19,94 l
 Sparge Temperature: 75,6 C
 Adjust Temp for Equipment: TRUE
 Total Grain Weight: 6,33 kg
 Grain Temperature: 20,0 C
 Tun Temperature: 71,0 C
 Mash PH: 5,20

Mash Steps			
Name	Description	Step Temperature	Step Time
Mash In	Add 17,71 l of water at 70,9 C	65,0 C	90 min
Mash Step	Add 0,00 l of water at 72,0 C	72,0 C	15 min
Mashout	Heat to 78,0 C over 8 min	78,0 C	10 min

Sparge: Fly sparge with 19,94 l water at 75,6 C