

Trillium Artaic Clone

Double IPA (22 A)



Type: All Grain

Batch Size: 10.00 gal

Boil Size: 14.02 gal

Boil Time: 60 min

End of Boil Vol: 10.92 gal

Final Bottling Vol: 8.50 gal

Fermentation: Ale, Two Stage

Date: 11 Apr 2016

Brewer: Feurhund

Asst Brewer:

Equipment: 20 Gallon BoilerMakerâ„¢ (15 gal/57 L)

Efficiency: 78.00 %

Est Mash Efficiency: 82.2 %

Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

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- Clean and Prepare Brewing Equipment
- Total Water Needed: 17.00 gal
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Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
17 lbs 5.3 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	1	65.4 %
2 lbs 10.2 oz	Wheat Malt, Pale (Weyermann) (2.0 SRM)	Grain	2	10.0 %
1 lbs 8.1 oz	Wheat, Flaked (1.6 SRM)	Grain	3	5.7 %
12.1 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	2.8 %
12.1 oz	Crystal 15, 2-Row, (Great Western) (15.0 SRM)	Grain	5	2.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 29.61 qt of water at 159.5 F	147.0 F	75 min

- Fly sparge with 9.60 gal water at 168.0 F
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- Add water to achieve boil volume of 14.02 gal
- Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs 8.1 oz	Honey (1.0 SRM)	Sugar	6	5.7 %
1 lbs	Raw Onion (Chopped) (1.0 SRM)	Sugar	7	3.8 %
1.00 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	8	26.1 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
8.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min	Hop	9	31.0 IBUs
8.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 30.0 min	Hop	10	39.3 IBUs

- Estimated Post Boil Vol: 10.92 gal and Est Post Boil Gravity: 1.073 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	DIPA ALE OYL 052 (Omega Yeast Lab #)	Yeast	11	-
1 lbs	Raw Onion (Chopped) (1.0 SRM)	Sugar	12	3.8 %

- Measure Actual Original Gravity _____ (Target: 1.073 SG)
- Measure Actual Batch Volume _____ (Target: 10.00 gal)
- Add water if needed to achieve final volume of 10.00 gal

Fermentation

- 11 Apr 2016 - Primary Fermentation (14.00 days at 65.0 F ending at 69.0 F)
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Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
8.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
8.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 4.0 Days	Hop	14	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 25 Apr 2016 - Carbonation: Keg with 12.54 PSI

- Age beer for 5.00 days at 38.0 F
- 30 Apr 2016 - Drink and enjoy!

Notes