

Strong Hoppy Red

American IPA (21 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.56 gal
Boil Time: 60 min
End of Boil Vol: 7.81 gal
Final Bottling Vol: 5.13 gal
Fermentation: Ale, Two Stage

Date: 16 Jan 2017
Brewer: P. Shanks
Asst Brewer:
Equipment: Keggle/FF-BIAB
Efficiency: 72.00 %
Est Mash Efficiency: 98.2 %



Taste Rating: 30.0

Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---|-------|----|------------|
| 11 lbs | Brewers Malt 2-Row (Briess) (1.8 SRM) | Grain | 1 | 86.3 % |
| 1 lbs | Wheat - Red Malt (Briess) (2.3 SRM) | Grain | 2 | 7.8 % |
| 6.0 oz | Caramel Malt - 80L 6-Row (Briess) (80.0 ... | Grain | 3 | 2.9 % |
| 6.0 oz | Carared (20.0 SRM) | Grain | 4 | 2.9 % |
| 1.23 oz | HopShot [65.00 %] - Boil 60.0 min | Hop | 5 | 195.6 IBUs |
| 2.00 oz | Cascade [5.50 %] - Boil 5.0 min | Hop | 6 | 5.3 IBUs |
| 2.00 oz | Chinook [13.00 %] - Boil 5.0 min | Hop | 7 | 12.6 IBUs |
| 1.00 oz | Cascade [5.50 %] - Steep/Whirlpool 20.0 ... | Hop | 8 | 4.1 IBUs |
| 1.0 pkg | Safale American (DCL/Fermentis #US-05... | Yeast | 9 | - |
| 1.00 oz | Cascade [5.50 %] - Dry Hop 7.0 Days | Hop | 10 | 0.0 IBUs |
| 1.00 oz | Chinook [13.00 %] - Dry Hop 7.0 Days | Hop | 11 | 0.0 IBUs |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.062 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 217.7 IBUs
Est Color: 6.2 SRM

Measured Original Gravity:
1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 6.11 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:

Total Grain Weight: 12 lbs 12.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20

TRUE
Est Mash PH: 5.67
Measured Mash PH: 5.20

Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.98 gal of water at 164.7 F | 150.0 F | 75 min |

Sparge: Fly sparge with 6.11 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol):
Keg with 12.54 PSI
Age for: 30.00 days

Notes

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