

Goose Island IPA

English-Style India Pale Ale (52)

Type: All Grain

Batch Size: 11.00 gal

Boil Size: 13.40 gal

Boil Time: 60 min

End of Boil Vol: 11.40 gal

Final Bottling Vol: 10.00 gal

Fermentation: 01 Unleashed Brewing
(68-72) - Ale

Date: 30 May 2017

Brewer: UBC

Asst Brewer:

Equipment: 25 Gal Down
Under

Efficiency: 65.00 %

Est Mash Efficiency: 67.4 %

Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
27.25 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	100.0 %
1.50 oz	Pilgrim [11.50 %] - Boil 60.0 min	Hop	2	28.1 IBUs
5.34 oz	Styrian Goldings [5.40 %] - Steep/Whirlpool 3...	Hop	3	18.1 IBUs
2.56 oz	Cascade [5.50 %] - Steep/Whirlpool 30.0 min	Hop	4	8.8 IBUs
2.0 pkg	Pub (Imperial Yeast #A09)	Yeast	5	-
1.52 oz	Centennial [10.00 %] - Dry Hop 5.0 Days	Hop	6	0.0 IBUs
0.85 oz	Cascade [5.50 %] - Dry Hop 5.0 Days	Hop	7	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG

Est Final Gravity: 1.016 SG

Estimated Alcohol by Vol: 5.9 %

Bitterness: 55.0 IBUs

Est Color: 5.8 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: 152F - BIAB Medium
Body

Sparge Water: 0.00 gal

Sparge Temperature: 168.1 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.68

Measured Mash PH: 5.20

Total Grain Weight: 27.25 lb

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 15.40 gal of water at 158.5 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 10.10 PSI

Keg/Bottling Temperature: 40.0 F

Fermentation: 01 Unleashed Brewing
(68-72) - Ale

Fermenter:

Volumes of CO2: 2.3

Carbonation Est: Keg with 10.10
PSI

Carbonation (from Meas Vol): Keg
with 10.10 PSI

Age for: 4.00 days

Storage Temperature: 40.0 F

Notes

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