

Beer/Style	New England IPA w/ Brettanomyces
Batch Size	5.5 gallons (Fermenter)
OG	1.062
Gravity Units per Gal.	62
Total Gravity Units	341
Est. FG	1.014
ABV	6.32
IBU	97.66
SRM	5.39

Need to buy...	
Hops	1oz Columbus
Hops	5oz Galaxy
Hops	3.5oz Mosaic
Hops	3.5 El Dorado
Yeast	Funk Weapon #3
Distilled Water	10 Gallons
Calcium Chloride	
Gypsum	

Revision List

	Grain Bill	Ingredient Gravity	Extract Potential	Extract Pot. Adj. for 75% Eff.	Pounds Needed
80%	Golden Promise	272.8	38	28.5	9.57
20%	Flaked Oats	68.2	37	27.75	2.46

Total lbs Grain	12.03
Mash Thickness	1.5 qts/lb
Mash Water	4.5 Gallons

Water Profile					
Ca2	Mg2	SO4	Na	Cl	HCO3
119	0	56	0	169	0

Strike Water	Add 4.5g CaCl (1.32 tsp) + 1.7g Gypsum (.43 tsp), stir Heat 4.6 gal to 175°F, add to MT Let Rest Until 167-168°F	Do this before heating Add grains at this point
Mash	60 min @ 156°F	

Sparge Water	Add 5.0g CaCl (1.47 tsp) + 1.9g Gypsum (.48 tsp), stir Heat 5 gal sparge water to near boiling	Do this before heating
Mash Out	Add near boiling to raise MLT temp to 168-170°F	
Vorlauf	Drain first runnings and put back in MT Once wort runs clear, start sparging	
Sparge	Sparge so that water in = wort out Stop once boil volume is reached	Should take ~45 minutes

Boil	.75oz Columbus 1oz Galaxy/Mosaic/El Dorado 1 oz Galaxy/Mosaic/El Dorado	First Wort Hop Flame Out Whirlpool 30 min @ 160°F
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Chill	Chill to 75°F
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Yeast	Funk Weapon #3
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Dry Hop #1	1.5oz Galaxy .75oz El Dorado .75oz Mosaic	Add to primary at high krausen
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Dry Hop #2	1.5oz Galaxy .75oz El Dorado .75oz Mosaic	Add to primary at day 10-12
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