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Quattro IPA

Method: All Grain
Style: American IPA
Boil Time: 60 min
Batch Size: 23 liters (fermentor volume)
Boil Size: 28.5 liters
Boil Gravity: 1.046 (recipe based estimate)
Efficiency: 65% (brew house)
Source: Luis

Original Gravity: 1.057

Final Gravity: 1.011

ABV (standard): 5.98%

IBU (tinseth): 39.14

SRM (morey): 5.33

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.5 kg	American - Pale Ale	37	3.5	53.4%
2.8 kg	American - Pilsner	37	1.8	42.7%
0.25 kg	German - Carapils	35	1.3	3.8%
6.55 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
45 g	Ekuanot	Pellet	14.25	Dry Hop	4 days	
45 g	Mosaic	Pellet	12.5	Dry Hop	4 days	
20 g	Chinook	Pellet	13	Boil	50 min	28.27
25 g	Centennial	Pellet	10	Whirlpool at 0 °C	0 min	10.87

Hops Summary

Amount	Variety	Type	AA
25 g	Centennial	Pellet	10
20 g	Chinook	Pellet	13
45 g	Ekuanot	Pellet	14.25
45 g	Mosaic	Pellet	12.5
135 g	Total		

Mash Guidelines

Amount	Description	Type	Temp	Time
20 L		Infusion	66 C	0 min
Starting Mash Thickness: 3.2 L/kg				

Yeast

Mangrove Jack - US West Coast Yeast M44			
Attenuation (avg):	78%	Flocculation:	High
Optimum Temp:	15 - 23.3 °C	Starter:	No
Fermentation Temp:	19 °C	Pitch Rate:	0.75 (<i>M cells / ml / ° P</i>)
		242 B cells required	

Target Water Profile: Balanced Profile

Ca ⁺²	Mg ⁺²	Na ⁺	Cl ⁻	SO ₄ ⁻²	HCO ₃ ⁻
80	5	25	75	80	100

This recipe is shared.



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