



Brewer's Friend ☒ Heading ☒ Stats ☒ Hops ☒ QR Code

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: **1.050** (*recipe based estimate*)
 Efficiency: **70%** (*brew house*)
 Source: **Luis**

Original Gravity: **1.062** Final Gravity: **1.011** ABV (standard): **6.7%**
 IBU (tinseth): **46.73** SRM (morey): **5.33** 

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.5 kg	American - Pale Ale	37	3.5	53.3%
2.8 kg	American - Pilsner	37	1.8	42.6%
0.27 kg	German - Carapils	35	1.3	4.1%
6.57 kg	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
15 g	Chinook	Pellet	13	Boil	60 min	21.57
10 g	Chinook	Pellet	13	Boil	40 min	12.62
15 g	Centennial	Pellet	10	Boil	10 min	6.02
10 g	Centennial	Pellet	10	Whirlpool at 212 °C	0 min	6.52
40 g	Ekuanot	Pellet	14.25	Dry Hop	4 days	
40 g	Mosaic	Pellet	12.5	Dry Hop	4 days	

Hops Summary

Amount	Variety	Type	AA
25 g	Centennial	Pellet	10
25 g	Chinook	Pellet	13
40 g	Ekuanot	Pellet	14.25
40 g	Mosaic	Pellet	12.5
130 g	Total		

Mash Guidelines

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

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg): 81% Flocculation: Medium
 Optimum Temp: 12.2 - 25 °C Starter: No
 Fermentation Temp: 19 °C Pitch Rate: 0.75 (*M cells / ml / ° P*)
 262 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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Brew Count: 0

Last Updated: 2018-05-02 13:02 -03