

Stone Creek IPA 5 Gallon - 7.1%

American IPA

Author:

Type: All Grain

IBU : 53 (Tinseth)
Color : 8 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.057
Original Gravity : 1.067
Final Gravity : 1.013

Fermentables (14.75 lb)

7 lb - Pale Ale Malt 2-Row 2 SRM (47.5%)
5.75 lb - Pale Malt, Maris Otter 3 SRM (39%)
0.5 lb - Caramel Malt 40 SRM (3.4%)
0.5 lb - Carapils 1.5 SRM (3.4%)
0.5 lb - Honey Malt 25 SRM (3.4%)
0.5 lb - Oats, Flaked 1.4 SRM (3.4%)

Hops (7 oz)

30 min - 1 oz - Magnum - 12% (29 IBU)

Hop Stand

20 min hopstand @ 194.4 °F
20 min - 1 oz - Amarillo Gold - 10.2% (9 IBU)
20 min - 1 oz - Cascade - 4.4% (4 IBU)
20 min - 1 oz - Citra - 12.8% (11 IBU)

Dry Hops

3 days - 1 oz - Amarillo Gold - 10.2%
3 days - 1 oz - Cascade - 4.4%
3 days - 1 oz - Citra - 12.8%

Miscellaneous

Mash - 4.4 g - Calcium Chloride (CaCl2)
Mash - 7.92 g - Epsom Salt (MgSO4)
Mash - 15.4 g - Gypsum (CaSO4)
15 min - Boil - 1 items - Whirlfloc
10 min - Boil - 1.1 g - Yeast Nutrients

Yeast

2 pkg - Fermentis Safale American US-05

BIAB 5 Gallon

Batch Size : 5.5 gal
Boil Size : 7.66 gal
Boil Time : 60 min

Mash Water : 8.4 gal
Sparge Water: 0 gal
Total Water : 8.4 gal

Brewhouse Efficiency: 67.2%
Mash Efficiency : 76.4%

Mash Profile

Medium fermentability
159.8 °F - Strike Temp
152.6 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Water Profile

Distilled Water (Hoppy)
Ca 68 Mg 11 Na 0 Cl 30 SO 167

SO/Cl ratio: 5.5
Mash pH : 5.51

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

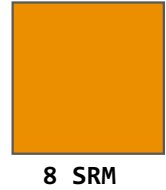
Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



8 SRM