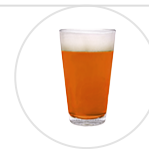


Designed by deckerchewy



# Soursop IPA

A brown, intensely bitter, Imperial IPA

Crafted on 5/31/19 by deckerchewy

**Units:** Imperial (Gallon, Pound, Ounces, °F)

**Style:** BJCP 2008 : 14.C Imperial IPA

	Min	Actual	Max
OG	1.070	1.083	1.090
FG	1.010	1.012	1.020
IBU	60	102	120
SRM	8	13	15
ABV(%)	7.5	10	10

Water

**Batch Size (Gal)** 1.32

**Starting Water** 1.32 Gal (11 lbs)

**Water Amendments:**

Mash/Fermentables

**Mash Type:** Single Step Infusion

**Mash Steps:**

	Temp(°F)	Time(min)
Single Step Infusion Mash	152	60

**Fermentables:**

	Amount(lbs)	Color(pts)
American Two-Row Pale	5	2.1
Crystal 40L	1	9.3
Victory Malt	1	1.6

Boil

**Boil Time (mins):** 90

**Hops (Boil):**

	Amount(oz)	Boil Time(mins)	Location	AA %	IBU
Warrior	0.5	60	Mash	16	39.5
Centennial	0.5	45	Mash	9.3	21.1
Warrior	0.5	30	Mash	16	30.4
Centennial	0.5	15	Mash	9.3	11.4

**Other Boil Ingredients:**

	Amount	Boil Time(mins)	Location	Units
Irish Moss	0.5	15	Mash	tsp

## Fermentation/Dry Hops

**Fermentation Type:** Ale

**Fermentation Steps:**

	Temp(°F)	Days	Hours
Fermentation	65	10	0
Crash Chill	44	0	0

**Directions**

Cool to 65°F and keep temperature consistent for 10 Days.

**Yeast:**

	Expected AA%	Pitch Temp Range(°F)	Pitch Temp(°F)
Fermentis Safale US-05	86	59 - 71	65

**Dry Hops/Additions:**

## Brewing Steps/Notes

**Requirements:**

- Pico C; or Pico S/Pro with optional Keg Adapter Kit
- 1 Grain Bag
- 4 Hop Bags (one for each separate Boil Step)
- Ingredients for your recipe
- Keg with dip tubes attached (used after boil)

**Brewing Directions:**

1. Press the Power Button on the front of the Pico. The display will illuminate. Select **Manual Brew**. Press the Control Knob.
2. For Pico S and Pico Pro: Unscrew and remove the Inline Filter cap. Remove the blue Inline Filter wire mesh insert and set it aside. You will need it for brewing PicoPaks, but it should be removed for Manual Brewing using Brew Bags. Screw the filter cap back on, finger tight.
3. Securely connect hose ends to each other. Pico S and Pro require a Keg Adapter Kit. Note: No Keg will be used during brewing, but will be used at the end to recirculate wort and hold wort for fermentation.
4. Place the hops/boil additions for each boil stage into a separate Hops Bag and tie the top securely, set the Hops Bags aside for later. You should have one bag per boil stage.
  - **Bag 1:**
    - 0.5oz of Warrior
  - **Bag 2:**
    - 0.5oz of Centennial
  - **Bag 3:**
    - 0.5oz of Warrior
  - **Bag 4:**
    - 0.5oz of Centennial
    - 0.5tsp of Irish Moss
5. Place all of the grain into the **Grain Bag**. Tie the top securely.
  - 5lb of American Two-Row Pale
  - 1lb of Crystal 40L
  - 1lb of Victory Malt
6. Place the Pico Hops Cradle in the step filter, over the drain port. This will prevent the Grain Bag from clogging the drain port.
7. Place the Grain Bag into the step Filter over the Hops Cradle, making sure that no loose string can be sucked into the drain port.
8. Measure 5L (11 lbs.) of water and pour into the Step Filter over the Grain Bag.
9. Insert the Step Filter and Lid into the Pico.
10. Fill the water reservoir.
11. Select **Start Manual Brew** on the Pico. The Pico will prepare to brew.
12. Now you will manually follow this sequence of instructions:
  1. Brew the Mash:
    1. Set the target temp to 152°F
    2. Set the hold time to 60 mins

3. Leave location at Mash (default)
4. Start Step
2. Carefully remove the Step Filter from the Pico.
3. Carefully remove the Grain Bag from the Step Filter and set in a container to drain, pour the drained wort back into the step filter. Do not squeeze bag.
4. Carefully insert the Step Filter and Lid into the Pico
  1. Set the target temp to 203°F.
  2. Set the hold time to 0 mins.
  3. Leave location at Mash
  4. Start Step
5. Brew Boil Step 1:
  1. Carefully remove the Step Filter from the Pico
  2. Carefully add your **Hops Bag 1** into the Step Filter
  3. Carefully insert the Step Filter and Lid into the Pico
    - Set the target temp to 203°F.
    - Set the hold time for 15 mins
    - Leave location at Mash
    - Start Step
6. Brew Boil Step 2:
  1. Carefully remove the Step Filter from the Pico
  2. Carefully add your **Hops Bag 2** into the Step Filter
  3. Carefully insert the Step Filter and Lid into the Pico
    - Set the target temp to 203°F.
    - Set the hold time for 15 mins
    - Leave location at Mash
    - Start Step
7. Brew Boil Step 3:
  1. Carefully remove the Step Filter from the Pico
  2. Carefully add your **Hops Bag 3** into the Step Filter
  3. Carefully insert the Step Filter and Lid into the Pico
    - Set the target temp to 203°F.
    - Set the hold time for 15 mins
    - Leave location at Mash
    - Start Step
8. Brew Boil Step 4:
  1. Carefully remove the Step Filter from the Pico
  2. Carefully add your **Hops Bag 4** into the Step Filter
  3. Carefully insert the Step Filter and Lid into the Pico
    - Set the target temp to 203°F.
    - Set the hold time for 15 mins
    - Leave location at Mash
    - Start Step
9. Select **Exit** and press the control knob to stop the Manual Brew session.
10. Make sure that the Pico is not running and that the hose ends are pointing away from you, then carefully disconnect the hoses. Always be cautious when working with hot wort. Connect both hose ends to the appropriate connectors on a clean and sanitized Pico Keg (C or Pro).
  1. **Start Draining** to transfer the wort into the keg. **Pause** and **Stop** the drain by pressing the control knob when the step filter is drained, or keg is filled.
  2. Remove the Step Filter, Empty the Brew Bags, Rinse the Step Filter, Make sure the Drain Port is clean, Place the empty Step Filter back in the Pico. This step and the following keg circulation step are **important** to pull air through the drain and mix with the wort to flush DMS from the wort. Note: do not cool wort prior to circulation, circulation below 140F will cause excessive foaming.
  3. From the Pico main menu select **Utilities** and then select **Circulate**. Circulate through the keg for 10 minutes. Press the control knob to stop circulating.
  4. From the Pico main menu select **Utilities** and then select **Drain Step Filter**. Press Done when the step filter is drained.
  5. Remove the Step Filter, Empty the Brew Bags, Rinse / Clean the Pico.

**Important Notes:****Notes:**

- The Drain Port Grommet is the black ribbed grommet on the outside of your Step Filter Drain Port. If this grommet is in poor condition with obvious large nicks the higher fluid volume in the Step Filter during manual Brewing may cause it to leak. Always check the condition of your drain port grommet prior to Manual Brewing. Contact [info@picobrew.com](mailto:info@picobrew.com) if this part is worn.
- If the orange rubber O-rings of the Keg Adapter Kit are in poor condition with obvious nicks they may allow air to enter the hoses during Manual Brewing which would reduce fluid flow. Always check the condition of your Keg Adapter Kit orange rubber O-rings prior to Manual Brewing. Contact [info@picobrew.com](mailto:info@picobrew.com) if this part is worn.
- Be sure to remove your blue inline filter mesh prior to Manual Brewing on Pico S and Pico Pro.

ⓘ step times are subject to change when compensating for lower boil temp