

Impure (German IPA- Oktoberfest 2022) - 6.2%

American IPA

Author: Duerr's Homebrew

Type: All Grain

IBU : 44 (Tinseth)
BU/GU : 0.71
Color : 6 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.062
Final Gravity : 1.015

Fermentables (16 lb)

7 lb - Floor-Malted Bohemian Pilsner 1.5 °L (...
6 lb - Pale Malt, Golden Promise 2.8 °L (37.5%)
1 lb - Barke Vienna Malt 3.4 °L (6.3%)
1 lb - Munich II 9.2 °L (6.3%)
8 oz - Dark Wheat Malt 5.7 °L (3.1%)
8 oz - Rice Hulls 0 °L (3.1%)

Hops (6 oz)

60 min - 1.5 oz - Tettnang (Tettnang Tettnage...
15 min - 1.5 oz - Mandarina Bavaria - 8.5% (1...
5 min - 1 oz - Hallertau Blanc - 10.5% (6 IBU)

Dry Hops

4 days - 1 oz - Hallertau Blanc - 10.5%
4 days - 1 oz - Mandarina Bavaria - 8.5%

Miscellaneous

Secondary - 1.5 lb - Paw Paw (Fruit)
^ 5 days

Yeast

1 pkg - Wyeast Labs German Ale 1007

ANVIL Foundry 10.5

Batch Size : 5.5 gal
Boil Size : 7.3 gal
Post-Boil Vol : 6.3 gal

Mash Water : 8.49 gal
Sparge Water : 0 gal
Boil Time : 60 min
Total Water : 8.49 gal

Brewhouse Efficiency: 60%
Mash Efficiency: 66%

Mash Profile

High fermentability
152 °F - 60 min - Temperature

Fermentation Profile

Ale
68 °F - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



6 SRM