

10-Lagunitas IPA - 5.4%

American IPA

Author: Mewstone Beer Garage

Type: All Grain

IBU : 63 (Tinseth)
Color : 21 EBC
Carbonation : 4.7 g/L

Pre-Boil Gravity : 1048

Original Gravity : 1051

Final Gravity : 1010

Fermentables (16.17 kg)

11.83 kg - Pale Ale Malt 2-Row 6.9 EBC (73.2%)
1.62 kg - Caramel/Crystal Malt 25 EBC (10%)
1.02 kg - Munich, Light 17.7 EBC (6.3%)
1.02 kg - Wheat Malt 3 EBC (6.3%)
680 g - Crystal 158 EBC (4.2%)

Hops (561.3 g)

60 min - 38.7 g - Magnum - 14.8% (24 IBU)
60 min - 38.7 g - Simcoe - 10.5% (17 IBU)
30 min - 83.5 g - Willamette - 5% (13 IBU)
30 min - 30 g - Centennial 2 - 9.4% (9 IBU)
0 min - 130.4 g - Cascade 2 - 6.1%

Dry Hops

5 days - 120 g - Cascade 2 - 6.1%
5 days - 120 g - Centennial 2 - 9.4%

Miscellaneous

15 min - Boil - 2.609 items - Whirlfloc

Yeast

5.2 pkg - Fermentis Safale American US-05

BIAB (edu) (60l)

Batch Size : 60 L
Boil Size : 68.58 L
Post-Boil V.: 64.58 L

Mash Water : 43.66 L
Sparge Water: 37.86 L
Boil Time : 60 min
Total Water : 81.52 L

Brewhouse Efficiency: 62%

Mash Efficiency : 64.1%

Mash Profile

High fermentability plus mash out
66 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale

18 °C - 7 days - Primary
3 °C - 3 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:

Recipe Notes

Local ingredient variation from the BYO book page 33. Usually have about 2 days of dry hopping before cold crash.



21 EBC