

Brew Name: **Heisenberg's IPA**  
Style Category: **14B** Style: **American IPA**

Batch #: Brew Date: **### 22 Days**

Batch Size: **12.50** gallons xt Yield %: **73%** Act Ext% **72%**

Cost: **\$89.96** 6pak\$: **\$10.12** per 12oz: **\$1.69**

OG: **1.058** 14.3 Plato FG: **1.007** 1.8 Plato  
Alcohol: **6.86%** ABV ttenuation: **88%**

IBU: **51 IPA** BU:GU **0.88**  
SRM: **4 Dark Straw** BV **2.53 Bitter** mid(1.8)

| Grains/Malt Extracts | lbs / oz | grams | Color | Type  | Contribution | Cost    | %Bill |
|----------------------|----------|-------|-------|-------|--------------|---------|-------|
| Pale 2-Row American  | 22.47807 | 10196 | 3.2   | Grain | <b>47</b>    | \$26.75 | 80%   |
| Flaked Wheat         | 4.934211 | 2238  | 0.6   | Grain | <b>9</b>     | \$6.17  | 18%   |
| Cara-Pils American   | 0.685307 | 311   | 0.1   | Grain | <b>1</b>     | \$1.03  | 2%    |
| Corn Sugar           | 0.685307 | 311   | 0.0   | Sugar | <b>2</b>     | \$1.03  |       |
| 28.1 lbs             |          |       |       | 1.059 |              | \$34.97 |       |

| Hops/Kettle Adds        | Oz   | Type     | Minutes Boil | Form    | grams | Alpha % | IBU Cont    |
|-------------------------|------|----------|--------------|---------|-------|---------|-------------|
| Columbus                | 0.55 | Flavor   | 60           | Pellets | 16    | 16.00   | <b>11.6</b> |
| Simco                   | 1.32 | Flavor   | 20           | Pellets | 37    | 11.60   | <b>11.8</b> |
| Mosaic                  | 2.88 | Flavor   | 20           | Pellets | 82    | 12.30   | <b>27.7</b> |
| Whirlflock tablet       |      |          | 5            |         |       | 0.00    | <b>0.0</b>  |
| Yeast Nutrient Crystals |      |          | 5            |         |       | 0.00    | <b>0.0</b>  |
| Simco                   | 1.37 | HopStand | 0            | Pellets | 39    | 11.60   | <b>0.0</b>  |
| Mosaic                  | 2.74 | HopStand | 0            | Pellets | 78    | 12.30   | <b>0.0</b>  |
| Simco                   | 1.37 | Dry      | 0            | Pellets | 39    | 11.60   | <b>0.0</b>  |
| Mosaic                  | 2.74 | Dry      | 0            | Pellets | 78    | 12.30   | <b>0.0</b>  |

## Water

### Custom RO Water

Target RA: -46.3

| SRM: 4 | Calcium<br>Ca | Magnesium<br>Mg | Sodium<br>Na | Sulfate<br>SO4 | Chlorine<br>Cl | Bicarbonate<br>HCO3 |
|--------|---------------|-----------------|--------------|----------------|----------------|---------------------|
| Hoppy  | 90.0          | 10.0            | 30.0         | 100.0          | 65.0           | 31.7                |

## Yeast:

**San Diego Super HiGrav**

Cost: **\$3.25**

BV:

**WLP090**

Atten: 76-83

~FG: 1.010 - 1.012

2.03 - 2.21

Temp: 65-68

Fluc: Med-High

**Pitch Vol:** 476.38 ml

0.13 gal

14.27

## Mash (10.7gals):

Mash: **148** degs

Strike: 161 degs

High Fermentability

Sparge Type: **Fly**

1.00 X grain

28.10 lbs grain

8.4 gal

MashIn: **33.7** quarts

**1.2**

qt/lb-grain

18.6 gal TOTAL

Sparge: **40.8** qt @ 1.074

Mash at 148-150.

## Boil:

Time: **60**

KettleGal: **14.63**

KG: **1.050** 12.4 BRX

Added knockout hops after chilling to 190degs. Let steep for 30mins before chilling down to 65deg.

## Primary Fermentation:

9

~Finished: 04/10/17

4/8/2017

1065 added qt RO to get it to 1058

## Secondary Fermentation:

7

~Finished: 04/17/17

4/7/2012 | 7 days before kegging add dry hops

**Bottling Date:** Priming Sugar: *Corn Sugar* CO2 Vol: 0

1/1/2005 | Add Gelatine for 3 days

**Notes:** 6 ady2Drink: 04/23/17

1/1/2005 |

**Awards:**

1/1/2005 |