

Hoppiness is an IPA

American IPA

Type: All Grain

Date: 06/23/2012

Batch Size (fermenter): 11.00 gal

Brewer: Paul and Norm

Boil Size: 13.26 gal

Asst Brewer:

Boil Time: 75 min

Equipment: Stainless Kegs (10 Gal/37.8 L) – All Grain

End of Boil Volume: 11.70 gal

Brewhouse Efficiency: 72.00 %

Final Bottling Volume: 10.75 gal

Est Mash Efficiency: 73.6 %

Fermentation: Ale, Single Stage

Taste Rating(out of 50): 30.0

Taste Notes:

Ingredients

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| Amt | Name | Type | # | %/IBU |
|---------------|--|--------|----|-----------|
| 25 lbs 8.0 oz | Pale Malt (2 Row) US (2.0 SRM) | Grain | 1 | 86.4 % |
| 2 lbs | Caramel/Crystal Malt – 10L (10.0 SRM) | Grain | 2 | 6.8 % |
| 1 lbs 8.0 oz | Munich Malt (9.0 SRM) | Grain | 3 | 5.1 % |
| 8.0 oz | Caramel/Crystal Malt – 40L (40.0 SRM) | Grain | 4 | 1.7 % |
| 1.60 oz | Columbus (Tomahawk) [14.00 %] – First Wort 75.0 min | Hop | 5 | 40.0 IBUs |
| 1.00 Items | Whirlfloc Tablet (Boil 15.0 mins) | Fining | 6 | - |
| 2.00 oz | Centennial [10.00 %] – Boil 10.0 min | Hop | 7 | 11.2 IBUs |
| 2.00 oz | Simcoe [13.00 %] – Boil 5.0 min | Hop | 8 | 8.0 IBUs |
| 1.00 tsp | Yeast Nutrient (Boil 5.0 mins) | Other | 9 | - |
| 2.00 oz | Amarillo [8.50 %] – Boil 1.0 min | Hop | 10 | 1.1 IBUs |
| 1.0 pkg | British Ale (White Labs #WLP005) [35.49 ml] | Yeast | 11 | - |

Beer Profile

Est Original Gravity: 1.070 SG

Measured Original Gravity: 1.074 SG

Est Final Gravity: 1.016 SG

Measured Final Gravity: 1.015 SG

Estimated Alcohol by Vol: 7.1 %

Actual Alcohol by Vol: 7.8 %

Bitterness: 60.3 IBUs

Calories: 251.8 kcal/12oz

Est Color: 6.9 SRM

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Total Grain Weight: 29 lbs 8.0 oz

Sparge Water: 5.74 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F **Tun Temperature:** 72.0 F
Adjust Temp for Equipment: TRUE **Mash PH:** 5.20

Mash Steps

| Name | Description | Step Temperature | Step Time |
|-----------|-------------------------------------|------------------|-----------|
| Mash In | Add 48.25 qt of water at 159.9 F | 149.0 F | 60 min |
| Mash Step | Decoct 17.80 qt of mash and boil it | 168.0 F | 10 min |

Sparge Step: Fly sparge with 5.74 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle **Volumes of CO2:** 2.3
Pressure/Weight: 8.44 oz **Carbonation Used:** Bottle with 8.44 oz Corn Sugar
Keg/Bottling Temperature: 70.0 F **Age for:** 7.00 days
Fermentation: Ale, Single Stage **Storage Temperature:** 40.0 F

Notes

Pre boil volume should be around 13.5 to 14 gallons to account for evaporation and losses due to hops. Pre boil gravity should be around 1.060 or 15 plato. may have to add sugar if our OG is low.

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