

24/7 Session IPA AG (Dry)

American IPA (14 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 23 Dec 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.09 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	64.9 %
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	2	10.8 %
8.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	5.4 %
8.0 oz	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	4	5.4 %
8.0 oz	Munich 10L (Briess) (10.0 SRM)	Grain	5	5.4 %
8.0 oz	Wheat Malt, Dark (Weyermann) (7.0 SRM)	Grain	6	5.4 %
4.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	7	2.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.14 gal of water at 158.2 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.95gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.036 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 oz	Simcoe [13.00 %] - Boil 60.0 min	Hop	8	25.5 IBUs
0.50 oz	Amarillo Gold [8.50 %] - Boil 15.0 min	Hop	9	8.3 IBUs
0.50 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	10	12.6 IBUs
1.00 oz	Crystal [3.50 %] - Boil 0.0 min	Hop	11	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.044 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1.044 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 23 Dec 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 30 Dec 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Amarillo Gold [8.50 %] - Dry Hop 3.0 Days	Hop	13	0.0 IBUs
1.00 oz	Simcoe [13.00 %] - Dry Hop 3.0 Days	Hop	14	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.007 SG)
- Date Bottled/Kegged: 06 Jan 2012 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 05 Feb 2012 - Drink and enjoy!

Notes