

# Andy's Graperuit IPA AG (Dr

American Pale Ale (10 A)

**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

**Date:** 24 Mar 2015  
**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



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.24 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	69.6 %
1 lbs	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	2	8.7 %
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	3	8.7 %
8.0 oz	Caramel Malt - 20L (Briess) (20.0 SRM)	Grain	4	4.3 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.53 gal of water at 167.4 F	156.0 F	45 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.71gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.040 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Amarillo [9.20 %] - Boil 60.0 min	Hop	5	34.7 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.049 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....	Yeast	6	-
1 lbs	Fruit - Grapefruit (0.0 SRM)	Adjunct	7	8.7 %

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.049 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 24 Mar 2015 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 31 Mar 2015 - 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
1.00 oz	Amarillo [9.20 %] - Dry Hop 5.0 Days	Hop	8	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 07 Apr 2015 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 07 May 2015 - Drink and enjoy!

### Notes