

North East IPA AG (Dry)

Specialty IPA (21 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

Date: 25 Feb 2017
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: 8.54 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	84.6 %
1 lbs	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	7.7 %
8.0 oz	Caramel Red Malt (Swaen) (20.0 SRM)	Grain	3	3.8 %
8.0 oz	Oats, Golden Naked (Simpsons) (10.0 SRM)	Grain	4	3.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.31 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.23gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.051 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Bravo [15.50 %] - Boil 60.0 min	Hop	5	53.1 IBUs
0.50 oz	Belma [9.80 %] - Boil 10.0 min	Hop	6	6.1 IBUs
0.50 oz	Belma [9.80 %] - Boil 0.0 min	Hop	7	0.0 IBUs
0.50 oz	Citra [12.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs
0.50 oz	Eureka! [18.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.062 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	DIPA Ale (Omega #OYL-052)	Yeast	10	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 25 Feb 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 04 Mar 2017 - 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	Eureka! [18.00 %] - Dry Hop 4.0 Days	Hop	11	0.0 IBUs
1.00 oz	Belma [9.80 %] - Dry Hop 4.0 Days	Hop	12	0.0 IBUs
0.50 oz	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	13	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 11 Mar 2017 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Apr 2017 - Drink and enjoy!

Notes