

Park Attendant 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

Date: 18 May 2011
Brewer: Kit
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.33 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	81.6 %
12.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	2	6.1 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	4.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.77 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.56gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	4	8.2 %
1.00 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	5	44.8 IBUs
0.50 oz	Simcoe [13.00 %] - Boil 20.0 min	Hop	6	13.6 IBUs
1.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	7	6.9 IBUs
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	8	1.9 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.061 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	9	-

- Measure Actual Original Gravity _____ (Target: 1.061 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 18 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 25 May 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
1.00 oz	Chinook [13.00 %] - Dry Hop 7.0 Days	Hop	10	0.0 IBUs
0.50 oz	Cascade [5.50 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs
0.50 oz	Simcoe [13.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.009 SG)
 Date Bottled/Kegged: 01 Jun 2011 - Carbonation: Bottle with 4.73 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 01 Jul 2011 - Drink and enjoy!

Notes