

# Recently Pressed IPA AG (D)

American IPA (21 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:** 12 Jul 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: 8.66 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
12 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	85.7 %
1 lbs	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	2	7.1 %
1 lbs	Crystal Malt - 60L (Muntons) (60.0 SRM)	Grain	3	7.1 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.63 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.03gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.054 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	4	43.4 IBUs
1.00 oz	Citra [12.00 %] - Boil 5.0 min	Hop	5	8.0 IBUs
1.00 oz	Mosaic [12.70 %] - Boil 5.0 min	Hop	6	8.4 IBUs
1.00 oz	Citra [12.00 %] - Boil 1.0 min	Hop	7	1.7 IBUs
1.00 oz	Mosaic [12.70 %] - Boil 1.0 min	Hop	8	1.8 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.066 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: 1.066 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

#### Fermentation

- 12 Jul 2015 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 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
2.00 oz	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	10	0.0 IBUs
2.00 oz	Mosaic [12.70 %] - Dry Hop 4.0 Days	Hop	11	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 26 Jul 2015 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Aug 2015 - Drink and enjoy!

#### Notes