

Very Popular IPA AG (Dry)

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
11 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	78.6 %
2 lbs	GoldPils Vienna Malt (Briess) (3.5 SRM)	Grain	2	14.3 %
8.0 oz	Caramel Malt - 20L (Briess) (20.0 SRM)	Grain	3	3.6 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	4	3.6 %

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	Centennial [10.00 %] - Boil 60.0 min	Hop	5	33.2 IBUs
1.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	6	25.5 IBUs
1.00 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	7	6.6 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	8	-

- 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	Centennial [10.00 %] - Dry Hop 4.0 Days	Hop	9	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