

M-43 Clone

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: 22 Jun 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: 8.66 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pilsner Malt (Pilot) (1.3 SRM)	Grain	1	71.4 %
2 lbs	Oats, Flaked (Briess) (1.4 SRM)	Grain	2	14.3 %
2 lbs	Red Wheat (Pilot) (2.3 SRM)	Grain	3	14.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.63 gal of water at 164.7 F	150.0 F	75 min

- Sparge Water Acid:
- Fly sparge with 4.03 gal water at 168.0 F
- 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	Amarillo [9.20 %] - Boil 20.0 min	Hop	4	18.5 IBUs
1.00 oz	Calypso [13.00 %] - Boil 20.0 min	Hop	5	26.1 IBUs
1.00 oz	Citra [12.00 %] - Boil 20.0 min	Hop	6	24.1 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	London Ale III (Wyeast Labs #1318) [124.21 ml]	Yeast	7	-

- 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

- 22 Jun 2017 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 26 Jun 2017 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
3.00 oz	Amarillo [9.20 %] - Dry Hop 4.0 Days	Hop	8	0.0 IBUs
3.00 oz	Citra [12.00 %] - Dry Hop 4.0 Days	Hop	9	0.0 IBUs
2.00 oz	Simcoe [13.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 06 Jul 2017 - Carbonation: Bottle with 3.93 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 05 Aug 2017 - Drink and enjoy!

Notes