

Undead Dirt Pale Ale AG (Dr

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: 01 Jun 2012
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: 8.60 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU |
|--------|---|-------|---|--------|
| 11 lbs | 2-Row (Pilot) (1.8 SRM) | Grain | 1 | 81.5 % |
| 1 lbs | Bonlander Munich Malt (Briess) (10.0 SRM) | Grain | 2 | 7.4 % |
| 8.0 oz | Carafoam (Weyermann) (2.0 SRM) | Grain | 3 | 3.7 % |
| 8.0 oz | Caramel Malt - 20L (Briess) (20.0 SRM) | Grain | 4 | 3.7 % |
| 8.0 oz | Melanoiden Malt (20.0 SRM) | Grain | 5 | 3.7 % |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 4.47 gal of water at 163.0 F | 152.0 F | 60 min |

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.13gal) of 168.0 F water
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First Wort Hops

| Amt | Name | Type | # | %/IBU |
|---------|---------------------------------------|------|---|-----------|
| 0.50 oz | Citra [13.90 %] - First Wort 60.0 min | Hop | 6 | 25.9 IBUs |

- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|---------------------------------|------|----|-----------|
| 1.00 oz | Citra [13.90 %] - Boil 10.0 min | Hop | 7 | 17.1 IBUs |
| 1.00 oz | Citra [13.90 %] - Boil 5.0 min | Hop | 8 | 9.4 IBUs |
| 1.00 oz | Citra [13.90 %] - Boil 5.0 min | Hop | 9 | 9.4 IBUs |
| 1.00 oz | Citra [13.90 %] - Boil 1.0 min | Hop | 10 | 2.0 IBUs |

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.063 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 English Ale (DCL/Fermentis #S-04) [23.... | Yeast | 11 | - |

- Measure Actual Original Gravity _____ (Target: 1.063 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 01 Jun 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 08 Jun 2012 - 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 |
|---------|------------------------------------|------|----|----------|
| 2.50 oz | Citra [13.90 %] - Dry Hop 4.0 Days | Hop | 12 | 0.0 IBUs |

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 15 Jun 2012 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Jul 2012 - Drink and enjoy!

Notes