

Quarantine American IPA

American IPA (21 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 2.50 gal
Boil Time: 60 min
End of Boil Vol: 2.13 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 12 Jul 2015
Brewer:
Asst Brewer:
Equipment: Brew Pot (5 Gallon)
Efficiency: 72.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 5.88 gal
- Mash Water Acid:

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
1 lbs	Munich 10L (Briess) (10.0 SRM)	Grain	1	9.9 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	5.0 %

- Sparge Water Acid:
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 2.50 gal
- Estimated pre-boil gravity is 1.041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
2 lbs	DME Golden Light (Briess) (4.0 SRM)	Dry Extract	3	19.8 %
1.00 oz	Columbus (Tomahawk) [15.80 %] - Boil 60.0 min	Hop	4	46.9 IBUs
1.00 oz	Centennial [10.27 %] - Boil 20.0 min	Hop	5	15.2 IBUs
6 lbs 9.6 oz	LME Golden Light (Briess) [Boil for 10 min](4.0...)	Extract	6	65.3 %
1.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	7	3.1 IBUs
1.00 oz	Centennial [10.27 %] - Boil 10.0 min	Hop	8	5.7 IBUs
1.00 oz	Cascade [7.10 %] - Boil 0.0 min	Hop	9	0.0 IBUs

- Estimated Post Boil Vol: 2.13 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 5.00 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	10	-

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 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 [10.27 %] - Dry Hop 4.0 Days	Hop	11	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [15.80 %] - Dry Hop 4....	Hop	12	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.015 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