

Quarantine American IPA

American IPA (21 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.77 gal
Boil Time: 60 min
End of Boil Vol: 5.47 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Two Stage

Date: 12 Jul 2015
Brewer:
Asst Brewer:
Equipment: Brew Pot (10 gal) and Igloo Cooler (10 Gal)
Efficiency: 72.00 %
Est Mash Efficiency: 75.6 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.40 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	87.0 %
1 lbs	Munich 10L (Briess) (10.0 SRM)	Grain	2	8.7 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	4.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.84 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Fly sparge with 4.55 gal water at 168.0 F
- Add water to achieve boil volume of 6.77 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Columbus (Tomahawk) [15.80 %] - Boil 60.0 min	Hop	4	58.9 IBUs
1.00 oz	Centennial [10.27 %] - Boil 20.0 min	Hop	5	23.2 IBUs
1.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	6	7.4 IBUs
1.00 oz	Centennial [10.27 %] - Boil 10.0 min	Hop	7	13.9 IBUs
1.00 oz	Cascade [7.10 %] - Boil 0.0 min	Hop	8	0.0 IBUs

- Estimated Post Boil Vol: 5.47 gal and Est Post Boil Gravity: 1.060 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	9	-

- Measure Actual Original Gravity _____ (Target: 1.060 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	10	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [15.80 %] - Dry Hop 4....	Hop	11	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
 Date Bottled/Kegged: 26 Jul 2015 - Carbonation: Bottle with 4.49 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 25 Aug 2015 - Drink and enjoy!

Notes