

# Hoppiness is an IPA (DME)

Created Monday March 26th 2018



Method: **Extract** Style: **American IPA** Boil Time: **60 min** Batch Size: **5.5 gallons** (fermentor volume) Pre Boil Size: **2 gallons**

Post Boil Size: **2 gallons** Pre Boil Gravity: **1.145** (recipe based estimate) Efficiency: **35%** (steeping grains only)

Source: **Brewing Classic Styles** Calories: **174 calories** (Per 12oz) Carbs: **16.4 g** (Per 12oz)

Original Gravity: **1.053** Final Gravity: **1.011** ABV (standard): **5.49%** IBU (tinseth): **32.14** SRM (morey): **6.97** Mash pH: **n/a** Cost \$: **n/a**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 lb	Briss - DME Golden Light		44.6	4	77.4%

**6 lb / \$ 0.00**

## Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
0.50 lb	German - Munich Light		37	6	6.5%
0.25 lb	American - Caramel / Crystal 40L		34	40	3.2%
1 lb	American - Caramel / Crystal 15L		35	15	12.9%

**\$ 0.00**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Magnum		Pellet	14.1	Boil	60 min	20.81	25%
1 oz	Centennial		Pellet	10	Boil	15 min	7.32	25%
1 oz	Simcoe		Pellet	13.6	Boil	5 min	4	25%
1 oz	Amarillo		Pellet	8.6	Boil	0 min		25%

**4 oz / \$ 0.00**

## Mash Guidelines

Amount	Description	Type	Temp	Time
2 gal		Steeping	155 °F	20 min

## Yeast

### Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (custom): 81% Flocculation: Medium Optimum Temp: 54 - 77 °F Starter: No  
Fermentation Temp: 67 °F Pitch Rate: 0.35 (M cells / ml / ° P) 95 B cells required

## Priming

Amount: 4oz CO<sub>2</sub> Level: 2.25 Volumes

## Target Water Profile

 Balanced Profile

Ca<sup>+2</sup> 0 Mg<sup>+2</sup> 0 Na<sup>+</sup> 0 Cl<sup>-</sup> 0 SO<sub>4</sub><sup>-2</sup> 0 HCO<sub>3</sub><sup>-</sup> 0