

2-9-20 IPA w/Ryan

American IPA (21 A)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 12.98 gal
Boil Time: 60 min
End of Boil Vol: 11.98 gal
Final Bottling Vol: 10.50 gal
Fermentation: Ale, Single Stage

Date: 08 Feb 2020
Brewer: Bill and Ryan
Asst Brewer:
Equipment: Ryan's Equipment
Efficiency: 72.00 %
Est Mash Efficiency: 75.3 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 16.22 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
27 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	100.0 %	2.11 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33.75 qt of water at 159.1 F	148.0 F	75 min

- Sparge Water Acid: None
- Batch sparge with 2 steps (1.29gal, 6.49gal) of 168.0 F water
- Add water to achieve boil volume of 12.98 gal
- Estimated pre-boil gravity is 1.058 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Simcoe [13.30 %] - Boil 60.0 min	Hop	2	40.6 IBUs	-
1.00 oz	Cascade [7.60 %] - Boil 15.0 min	Hop	3	5.8 IBUs	-
1.00 oz	Citra [13.20 %] - Boil 15.0 min	Hop	4	10.0 IBUs	-
1.00 oz	Cascade [7.60 %] - Boil 10.0 min	Hop	5	4.2 IBUs	-
1.00 oz	Citra [13.20 %] - Boil 10.0 min	Hop	6	7.3 IBUs	-
1.00 oz	Cascade [7.60 %] - Boil 5.0 min	Hop	7	2.3 IBUs	-
1.00 oz	Citra [13.20 %] - Boil 5.0 min	Hop	8	4.0 IBUs	-

- Estimated Post Boil Vol: 11.98 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 11.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	American Ale II (Wyeast Labs #1272) [124.21 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 11.00 gal)

Fermentation

- 08 Feb 2020 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)
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Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 22 Feb 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 23 Mar 2020 - Drink and enjoy!

Notes