

Batch #1 - Apr 10, 2020



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Hoppy AF Black IPA - 6.7%

Brewer: Jonathan Keen

Type: All Grain

IBU : 44 (Tinseth)
Color : 17 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056 / 13.8 °P
Original Gravity : 1.063 / 15.4 °P
Final Gravity : 1.012 / 3.1 °P

Fermentables (14 lb 12 oz)

11 lb 8 oz - Pale Malt, 2-Row 1.9 °L (78%)
1 lb - Carared 18.3 °L (6.8%)
1 lb - Vienna Malt 3.1 °L (6.8%)
12 oz - Caramunich I 38.2 °L (5.1%)
8 oz - Chocolate Rye 181.4 °L (3.4%)

Hops (5 oz)

60 min - 0.5 oz - Columbus (Tomahawk) - 14% (...)
20 min - 0.5 oz - Columbus (Tomahawk) - 14% (...)
10 min - 1 oz - Mosaic - 12.25% (13 IBU)

Hop Stand

0 min - 0.5 oz - Columbus (Tomahawk) - 14%
0 min - 0.5 oz - Simcoe - 13%

Dry Hops

3 days - 1 oz - - 5%
3 days - 1 oz - Centennial - 10%

Miscellaneous

15 min - Boil - 1 items - Whirlfloc

Yeast

1 pkg - Fermentis Safale American US-05

Default

Batch Size : 6.08 gal
Boil Size : 7.4 gal
Post-Boil V.: 6.6 gal

Mash Water : 6.23 gal
Sparge Water: 2.87 gal
Boil Time : 60 min
Total Water : 9.09 gal

Brewhouse Efficiency: 72%
Mash Efficiency : 75.1%

Mash Profile

High fermentability
149 °F - 60 min - Temperature

Fermentation Profile

Ale
70 °F - 14 days - Primary

Measurements

Mash pH:

Boil Volume: 7.9

Pre-Boil Gravity: 1.050

Post-Boil Kettle Volume: 6

Original Gravity: 1.071

Fermenter Top-Up: 0.5

Fermenter Volume:

Final Gravity: 1.015

Bottling Volume: 4.7

Recipe Notes



17 SRM