

Yeast Experiment IPA

American IPA (21 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 4.50 gal
Fermentation: Ale, Two Stage

Date: 05 Dec 2019
Brewer: Brewtubers
Asst Brewer:
Equipment: HERIMS 6.5
Efficiency: 68.00 %
Est Mash Efficiency: 74.8 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	88.2 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	3.7 %
8.0 oz	Honey Malt (25.0 SRM)	Grain	3	3.7 %
5.6 oz	Acid Malt (3.0 SRM)	Grain	4	2.6 %
4.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	5	1.8 %
0.50 oz	Centennial [11.00 %] - Boil 45.0 min	Hop	6	17.5 IBUs
0.75 oz	Centennial [11.00 %] - Boil 30.0 min	Hop	7	23.1 IBUs
0.25 tsp	Irish Moss (Boil 10.0 mins)	Fining	8	-
2.00 oz	Citra [12.00 %] - Steep/Whirlpool 20.0 min	Hop	9	24.1 IBUs
2.00 oz	Simcoe [13.00 %] - Dry Hop 1.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.066 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 64.7 IBUs
Est Color: 7.5 SRM

Measured Original Gravity: 1.068 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 7.7 %
Calories: 227.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
No Mash Out
Sparge Water: 3.12 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.67
Measured Mash PH: 5.20

Total Grain Weight: 13 lbs 8.8 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23.94 qt of water at 169.6 F	152.0 F	60 min

Sparge: Fly sparge with 3.12 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.53 oz
Keg/Bottling Temperature: 70.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 3.53 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar

Fermentation: Ale, Two Stage
Fermenter:

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with *BeerSmith*