

222 NEIPA

American IPA (21 A)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 13.95 gal
Boil Time: 60 min
End of Boil Vol: 11.85 gal
Final Bottling Vol: 10.00 gal
Fermentation: Ale, Two Stage

Date: 10 Oct 2018
Brewer: Ben Call
Asst Brewer:
Equipment: 15 Gallon BoilerMakerâ„¢
 (10 gal/ 38 L)
Efficiency: 72.00 %
Est Mash Efficiency: 74.5 %
Taste Rating: 100.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
20 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	71.4 %	1.56 gal
2 lbs	Honey Malt (25.0 SRM)	Grain	2	7.1 %	0.16 gal
2 lbs	Oats, Flaked (1.0 SRM)	Grain	3	7.1 %	0.16 gal
1 lbs 4.0 oz	Rye, Flaked (2.0 SRM)	Grain	4	4.5 %	0.10 gal
12.0 oz	Wheat, Flaked (1.6 SRM)	Grain	5	2.7 %	0.06 gal
2 lbs	Turbinado [Boil] (10.0 SRM)	Sugar	6	7.1 %	0.15 gal
1.00 oz	Citra [12.00 %] - Boil 60.0 min	Hop	7	18.8 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	8	19.1 IBUs	-
0.25 oz	Azacca [15.00 %] - Steep/Whirlpool 40.0 min, 180.0 F	Hop	9	1.4 IBUs	-
0.25 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 180.0 F	Hop	10	1.1 IBUs	-
0.25 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min...	Hop	11	1.1 IBUs	-
0.50 oz	Azacca [15.00 %] - Steep/Whirlpool 30.0 min, 160.0 F	Hop	12	1.0 IBUs	-
0.50 oz	Citra [12.00 %] - Steep/Whirlpool 30.0 min, 160.0 F	Hop	13	0.8 IBUs	-
0.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 30.0 min...	Hop	14	0.8 IBUs	-
0.75 oz	Azacca [15.00 %] - Steep/Whirlpool 20.0 min, 140.0 F	Hop	15	0.5 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 20.0 min, 140.0 F	Hop	16	0.4 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min...	Hop	17	0.4 IBUs	-
1.0 pkg	Belgian Strong Ale Yeast (White Labs #WLP545) [50.28...	Yeast	18	-	-
1.0 pkg	RVA 104 Hoptopper (RVA Yeast Labs #104)	Yeast	19	-	-
1.00 oz	Azacca [15.00 %] - Dry Hop 5.0 Days	Hop	20	0.0 IBUs	-
1.00 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	21	0.0 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 5.0 Days	Hop	22	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 8.2 %
Bitterness: 45.4 IBUs
Est Color: 7.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
 No Mash Out
Sparge Water: 8.94 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 28 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33.26 qt of water at 163.4 F	152.0 F	60 min

Sparge: Fly sparge with 8.94 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: 7.85 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO₂: 2.3
Carbonation Est: Bottle with 7.85 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

Created with *BeerSmith*