

IPA OC

American IPA (14 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,86 l
Boil Time: 65 min
End of Boil Vol: 22,85 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage

Date: 26 Jan 2013
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: Equipamento 20 litros
Efficiency: 72,00 %
Est Mash Efficiency: 76,8 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 29,53 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	83,3 %
0,50 kg	Munich Malt (17,7 EBC)	Grain	2	8,3 %
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	4,2 %
0,25 kg	Melanoiden Malt (39,4 EBC)	Grain	4	4,2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 15,65 l of water at 54,0 C	50,0 C	30 min
Saccharification	Heat to 64,4 C over 15 min	64,4 C	75 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

- ☐ Fly sparge with 13,88 l water at 75,6 C
- ☐ Add water to achieve boil volume of 25,86 l
- ☐ Estimated pre-boil gravity is 1,055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
35,00 g	Magnum [14,00 %] - Boil 60,0 min	Hop	5	53,1 IBUs
10,00 g	Cascade [5,50 %] - Boil 30,0 min	Hop	6	4,6 IBUs
10,00 g	Cascade [5,50 %] - Boil 15,0 min	Hop	7	3,0 IBUs
10,00 g	Cascade [5,50 %] - Boil 1,0 min	Hop	8	0,3 IBUs

- ☐ Estimated Post Boil Vol: 22,85 l and Est Post Boil Gravity: 1,063 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 21,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	9	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,063 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 21,00 l)
- ☐ Add water if needed to achieve final volume of 21,00 l

Fermentation

- ☐ 26 Jan 2013 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 30 Jan 2013 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,010 SG)
- ☐ Date Bottled/Kegged: 09 Feb 2013 - Carbonation: Bottle with 107,04 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C

○ 11 Mar 2013 - Drink and enjoy!

Notes