

IPA #18

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Category: 14 – India Pale Ale (IPA)
Subcategory: B – American IPA



Kettle Volume: 6.83 gal (S.G.: 1.050)	Efficiency: 69.0%
Boil Duration: 1 hr	Attenuation: 84.0%
Evaporation: 1.1 gal	Evap/Hour: 1.1 gal
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal (S.G.: 1.062)	

Ingredients:

12.0 lb Standard 2-Row
1.5 lb Munich Malt 1
0.5 lb Caramel Malt 40L
35.0 g Centennial (8.7%) – added during boil, boiled 60.0 min
30.0 g Centennial (8.7%) – added during boil, boiled 20.0 min
30.0 g Centennial (8.7%) – added during boil, boiled 10.0 min
30.0 g Centennial (8.7%) – steeped after boil
30.0 g Centennial (8.7%) – added dry to primary fermenter
1.0 ea WYeast 1272 American Ale II

Water:

6.0 gal Distilled Water
2.98 gal Lawrence, IN
8.0 g Gypsum (Calcium Sulfate)
2.0 g Calcium Chloride (Calcium Chloride (anhydrous))

Style:

	Recipe	Guideline
Original Gravity:	1.062	1.056 – 1.075
Terminal Gravity:	1.010	1.010 – 1.018
Color:	9.51 °SRM	6.0 – 15.0
Alcohol:	6.89%	5.5% – 7.5%
Bitterness:	61.3	40.0 – 70.0



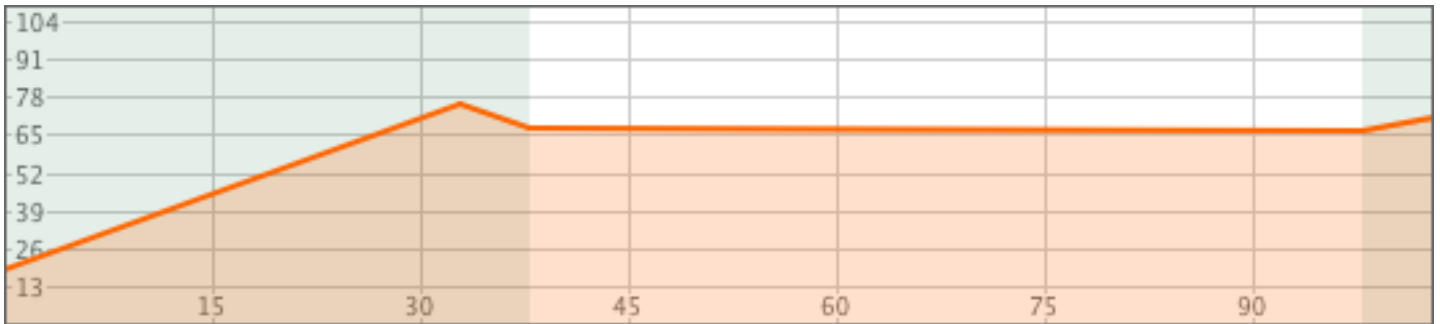
Analysis:

	Apparent	Real	Weight	Calories
Original Extract:	15.3 °P	15.3 °P	Alcohol: 25.9 g	178.7 kcal
Attenuation:	84.0%	67.4%	Carbs: 23.34 g	88.69 kcal
Terminal Extract:	2.56 °P	4.98 °P	Protein: 1.63 g	6.53 kcal
% Alcohol:	6.89% ABV	5.42% ABW		Total: 273.92 kcal

Schedule:

Ambient Air: 68 °F
Source Water: 60.0 °F
Elevation: 180 m

	Elapsed	Thickness	Final Temp	Available
37.9 min Mash In <i>Liquor: 5.75 gal</i> <i>Strike: 169.58 °F</i> <i>Target: 68.0 °C</i>	00:37:56	3.43 L/kg	68.0 °C	3.39 gal
60 min Rest <i>Rest: 60 min</i> <i>Final: 67.5 °C</i>	01:37:56	3.43 L/kg	67.5 °C	3.39 gal
5.0 min Batch Sparge <i>Sparge #1</i> <i>Volume: 3.23 gal</i> <i>Temperature: 80.0 °C</i> <i>Duration: 5.0 min</i> <i>Total Runoff: 6.7 gal</i>	01:42:56	0.0 L/kg	71.5 °C	0.0 gal



Carbonation:

Natural Conditioning
 Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 122.3 g
 Volumes CO2: 2.4

Forced Carbonation
 Beer Temp: 44.0 °F
 Pressure: 13.2 PSI
 Volumes CO2: 2.4

Volume Adjustments:

-100 mL Kettle
 -0.25 gal Fermenter