

Dry-hopped January

American IPA (21 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 25.87 l
Boil Time: 60 min
End of Boil Vol: 21.87 l
Final Bottling Vol: 18.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 15 Dec 2020
Brewer:
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 60.00 %
Est Mash Efficiency: 66.3 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
6.50 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	100.0 %
25.00 g	Citra [12.00 %] - Boil 60.0 min	Hop	2	35.2 IBUs
15.00 g	Citra [12.00 %] - Boil 10.0 min	Hop	3	7.7 IBUs
1.0 pkg	Pacific Ale (White Labs #WLP041) [35.49 ml]	Yeast	4	-
100.00 g	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	5	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.065 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 42.9 IBUs
Est Color: 12.0 EBC

Measured Original Gravity: 1.071 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 8.1 %
Calories: 672.3 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 15.43 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 6.50 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.95 l of water at 74.9 C	65.6 C	75 min

Sparge: Fly sparge with 15.43 l water at 75.6 C

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: 105.88 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18.3 C

Volumes of CO2: 2.3
Carbonation Est: Bottle with 105.88 g Corn Sugar
Carbonation (from Meas Vol): Bottle with 1.76 g Corn Sugar
Age for: 30.00 days

Notes