

# Have a Little Rest

English IPA (12 C)

**Type:** All Grain  
**Batch Size:** 22.00 l  
**Boil Size:** 29.67 l  
**Boil Time:** 70 min  
**End of Boil Vol:** 25.00 l  
**Final Bottling Vol:** 21.00 l  
**Fermentation:** Ale, Single Stage

**Date:** 20 Apr 2021  
**Brewer:** Dutch Courage Brews  
**Asst Brewer:**  
**Equipment:** Bulldog Brewer  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 87.3 %  
**Taste Rating:** 30.0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
2.20 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	50.1 %
1.04 kg	Golden Promise Pale Ale Malt (5.0 EBC)	Grain	2	23.7 %
0.55 kg	Vienna Malt (6.9 EBC)	Grain	3	12.5 %
0.24 kg	Wheat, Torrified (3.3 EBC)	Grain	4	5.5 %
0.22 kg	Oats, Flaked (2.0 EBC)	Grain	5	5.1 %
0.14 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	6	3.2 %
15.00 g	Galaxy [14.00 %] - Boil 60.0 min	Hop	7	22.0 IBUs
15.00 g	Citra [12.00 %] - Boil 10.0 min	Hop	8	6.8 IBUs
20.00 g	Galaxy [14.00 %] - Steep/Whirlpool 60.0 min	Hop	9	14.7 IBUs
10.00 g	Citra [12.00 %] - Steep/Whirlpool 60.0 min	Hop	10	6.3 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.050 SG  
**Est Final Gravity:** 1.011 SG  
**Estimated Alcohol by Vol:** 5.0 %  
**Bitterness:** 49.8 IBUs  
**Est Color:** 11.2 EBC

**Measured Original Gravity:** 1.050 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 5.2 %  
**Calories:** 465.4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 16.96 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.66  
**Measured Mash PH:** 5.20

**Total Grain Weight:** 4.39 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 17.11 l of water at 72.7 C	65.6 C	75 min

**Sparge:** Fly sparge with 16.96 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:** 140.38 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2.5  
**Carbonation Est:** Bottle with 140.38 g Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 143.72 g Corn Sugar  
**Age for:** 30.00 days

**Storage Temperature:** 18.3 C

## Notes