

New Year, New IPA 2014

Selected Style and Target Specs

14B-India Pale Ale(IPA)-American IPA

Minimum OG:	1.056 SG	Maximum OG:	1.075 SG
Minimum FG:	1.010 SG	Maximum FG:	1.018 SG
Minimum IBU:	40 IBU	Maximum IBU:	70 IBU
Minimum Color:	6.0 SRM	Maximum Color:	15.0 SRM

Recipe Overview

Wort Volume Before Boil:	12.00 US gals	Wort Volume After Boil:	11.00 US gals
Volume Transferred:	10.00 US gals	Water Added To Fermenter:	0.0 qts
Volume At Pitching:	10.00 US gals	Volume Of Finished Beer:	9.50 US gals
Expected Pre-Boil Gravity:	1.054 SG	Expected OG:	1.059 SG
Expected FG:	1.013 SG	Apparent Attenuation:	76.0 %
Expected ABV:	6.0 %	Expected ABW:	4.7 %
Expected IBU: (using Tinseth):	66.0 IBU	Expected Color: (using Morey):	8.6 SRM
BU:GU ratio:	1.13	Approx Color:	
Mash Efficiency:	81.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	64 °F		

Fermentables

Ingredient	Amount	%	MCU	When
UK Pale Ale Malt (Maris Otter)	8lb 0oz	36.8 %	1.9	In Mash/Steeped
US 2-Row Malt	8lb 0oz	36.8 %	1.3	In Mash/Steeped
US Rye Malt	2lb 0oz	9.2 %	0.7	In Mash/Steeped
US Vienna Malt	2lb 0oz	9.2 %	0.6	In Mash/Steeped
US Caramel 60L Malt	1lb 8oz	6.9 %	8.2	In Mash/Steeped
Belgian CaraPilsner Malt	4.00 oz	1.1 %	0.2	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Cascade	5.8 %	2.00 oz	20.7	Loose Pellet Hops	First Wort Hopped
German Perle	8.0 %	1.30 oz	18.6	Loose Pellet Hops	90 Min From End
US Cascade	5.8 %	1.00 oz	7.4	Loose Pellet Hops	30 Min From End
US Cascade	5.8 %	1.00 oz	4.8	Loose Pellet Hops	15 Min From End
US Summit	17.5 %	1.00 oz	14.5	Loose Pellet Hops	15 Min From End
US Cascade	5.8 %	1.00 oz	0.0	Loose Pellet Hops	At turn off
US Summit	17.5 %	1.00 oz	0.0	Loose Pellet Hops	At turn off
US Cascade	5.8 %	2.00 oz	0.0	Loose Pellet Hops	Dry-Hopped
US Summit	17.5 %	2.00 oz	0.0	Loose Pellet Hops	Dry-Hopped

Other Ingredients

Ingredient	Amount	When
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Yeasts

Yeast Strain	Amount	Used
Wyeast 1217 West Coast IPA	1 pack	

Water Profile

Target Profile:	Burton-On-Trent (UK)
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	199	Total Magnesium (ppm):	0
Total Sodium (ppm):	33	Total Sulfate (ppm):	268
Total Chloride (ppm):	0	Total Bicarbonate (ppm):	230

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Single Step Infusion (65C/149F)

Step Type	Temperature	Duration
Rest at	149 °F	60

Recipe Notes

* This was an attempt to max out my BIAB setup (15gal kettle). Volumes ended up being a bit off as I failed to correct for the 90 min boil.
* I ending w/about 9 gal into the fermenters and as a result ABV ended up at 6.7%
* I split the batch and did 2oz Cascade in one and 2oz Summit in the other, otherwise identical.