

IPA

Brew Type: All Grain
Style: American IPA
Batch Size: 5.00 gal
Boil Volume: 6.50 gal
Brewhouse Efficiency: 60.00 %

Date: 6/20/2010
Brewer:
Assistant Brewer:
Boil Time: 60 min

Brewing Steps

Check	Time	Step																				
	6/20/2010	Clean and prepare equipment.																				
	--	Measure ingredients, crush grains.																				
	--	Prepare 7.64 gal water for brewing																				
		Prepare Ingredients for Mash																				
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	2 min	Mash Ingredients																				
		Mash In: Add 11.88 qt of water at 167.0 F																				
	60 min	- Hold mash at 154.0 F for 60 min																				
	2 min	Mash Out: Add 6.65 qt of water at 196.6 F																				
	10 min	- Hold mash at 168.0 F for 10 min																				
	--	Sparge with 3.01 gal of 168.0 F water.																				
	--	Add water to achieve boil volume of 6.50 gal																				
	--	Estimated Pre-boil Gravity is: 1.045 SG with all grains/extracts added																				
		Boil Ingredients																				
	Boil for 60 min	<table border="1"> <thead> <tr> <th>Boil</th> <th>Amount</th> <th>Item</th> <th>Type</th> </tr> </thead> <tbody> <tr> <td>60 min</td> <td>2.00 lb</td> <td>Extra Light Dry Extract (3.0 SRM)</td> <td>Dry Extract</td> </tr> <tr> <td>60 min</td> <td>1.00 oz</td> <td>Cascade [6.10 %] (60 min)</td> <td>Hops</td> </tr> <tr> <td>30 min</td> <td>1.00 oz</td> <td>Cascade [6.10 %] (30 min)</td> <td>Hops</td> </tr> <tr> <td>15 min</td> <td>1.00 oz</td> <td>Cascade [6.10 %] (15 min)</td> <td>Hops</td> </tr> </tbody> </table>	Boil	Amount	Item	Type	60 min	2.00 lb	Extra Light Dry Extract (3.0 SRM)	Dry Extract	60 min	1.00 oz	Cascade [6.10 %] (60 min)	Hops	30 min	1.00 oz	Cascade [6.10 %] (30 min)	Hops	15 min	1.00 oz	Cascade [6.10 %] (15 min)	Hops
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	--	Cool wort to fermentation temperature																				
	--	Add water (as needed) to achieve volume of 5.00 gal																				
	--	Siphon wort to primary fermenter and aerate wort.																				
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	6/20/2010	Measure Original Gravity: _____ (Estimate: 1.058 SG)																				
	6/20/2010	Measure Batch Volume: _____ (Estimate: 5.00 gal)																				
	12 days	Ferment in primary for 12 days at 72.0 F																				
	7/2/2010	Transfer to Secondary Fermenter																				
	30 days	Ferment in secondary for 30 days at 72.0 F																				
		Add Ingredients to Fermenter																				
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	1.00 oz	Cascade [6.10 %] (Dry Hop 12 days)	Hops
8/1/2010	Measure Final Gravity: _____ (Estimate: 1.013 SG)		
--	Keg beer at 45.0 F at a pressure of 16.1 PSI		
1.0 Weeks	Age for 1.0 Weeks at 45.0 F		
8/8/2010	Sample and enjoy!		

Taste Rating (50 possible points): 35.0