

B9-New Zealand IPA-Batch 2-16.08.07 (1.1)

American IPA (13 2)

Type: All Grain
Batch Size: 12.00 gal
Boil Size: 14.87 gal
Boil Time: 60 min
End of Boil Vol: 13.52 gal
Final Bottling Vol: 11.00 gal
Fermentation: Ale, Two Stage

Date: 29 Jun 2016
Brewer: Chris/Ryan
Asst Brewer:
Equipment: Gridlock Blichmann
Efficiency: 75.00 %
Est Mash Efficiency: 81.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
23 lbs 6.3 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	94.7 %
1 lbs 4.8 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	5.3 %
1.00 oz	Galaxy [14.00 %] - Mash 60.0 min	Hop	3	4.0 IBUs
1.00 oz	Kohatu [6.50 %] - Mash 60.0 min	Hop	4	1.9 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Mash 60.0 min	Hop	5	3.5 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 10.0 min	Hop	6	7.3 IBUs
1.00 oz	Kohatu [6.50 %] - Boil 10.0 min	Hop	7	3.4 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Boil 10.0 min	Hop	8	6.3 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 5.0 min	Hop	9	4.0 IBUs
1.00 oz	Kohatu [6.50 %] - Boil 5.0 min	Hop	10	1.9 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Boil 5.0 min	Hop	11	3.5 IBUs
1.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 60.0 min	Hop	12	10.1 IBUs
1.00 oz	Kohatu [6.50 %] - Steep/Whirlpool 60.0 min	Hop	13	4.7 IBUs
1.00 oz	Nelson Sauvin [12.00 %] - Steep/Whirlpool 60.0 min	Hop	14	8.7 IBUs
4.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	15	-
2.00 oz	Galaxy [14.00 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs
2.00 oz	Kohatu [6.50 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs
2.00 oz	Nelson Sauvin [12.00 %] - Dry Hop 7.0 Days	Hop	18	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.9 %
Bitterness: 59.2 IBUs
Est Color: 6.9 SRM

Measured Original Gravity: 1.048 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.0 %
Calories: 158.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 10.31 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 24 lbs 11.2 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.72 gal of water at 163.7 F	152.0 F	90 min

Sparge: Fly sparge with 10.31 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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