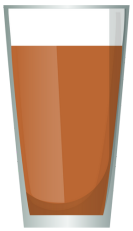
BitterJO-Uberbrew (1.3)

Imperial IPA (14 C)

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.71 gal
Boil Time: 60 min
End of Boil Vol: 6.51 gal
Final Bottling Vol: 6.03 gal
Fermentation: Ale, Single Stage

Date: 11 Jan 2019
Brewer: Casey Bates
Asst Brewer:
Equipment: Uberbrew Mk1
Efficiency: 85.00 %
Est Mash Efficiency: 88.5 %
Taste Rating: 35.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.00 gal	RO Water treated for Pale Ale	Water	1	-	-
10 lbs 8.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	2	61.8 %	0.82 gal
2 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	11.8 %	0.16 gal
2 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4	11.8 %	0.16 gal
1 lbs	Rye Malt (4.7 SRM)	Grain	5	5.9 %	0.08 gal
8.0 oz	Special B Malt (180.0 SRM)	Grain	6	2.9 %	0.04 gal
1 lbs	Candi Sugar, Clear [Boil] (0.5 SRM)	Sugar	7	5.9 %	0.08 gal
1.00 oz	Chinook [11.50 %] - Boil 60.0 min	Hop	8	28.8 IBUs	-
1.00 oz	Warrior [15.40 %] - Boil 60.0 min	Hop	9	38.6 IBUs	-
3.50 oz	Northern Brewer [5.02 %] - Boil 30.0 min	Hop	10	33.8 IBUs	-
1.50 oz	Goldings, East Kent [5.90 %] - Boil 30.0 min	Hop	11	17.0 IBUs	-
1.00 tsp	Irish Moss (Boil 15.0 mins)	Fining	12	-	-
1.00 oz	Centennial [6.00 %] - Boil 0.0 min	Hop	13	0.0 IBUs	-
1.00 oz	Goldings, East Kent [5.90 %] - Boil 0.0 min	Hop	14	0.0 IBUs	-
1.0 pkg	California Ale V (White Labs #WLP051) [35.00 ml]	Yeast	15	-	-
1.50 oz	Williamette [4.50 %] - Dry Hop 14.0 Days	Hop	16	0.0 IBUs	-
1.00 oz	Citra [11.40 %] - Dry Hop 7.0 Days	Hop	17	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.088 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 9.2 %
Bitterness: 118.2 IBUs
Est Color: 13.2 SRM

Measured Original Gravity: 1.088 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 9.2 %
Calories: 304.6 kcal/12oz

Mash Profile

Mash Name: RIMS-HERMS Single Infusion, Medium Body
Sparge Water: 4.63 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.43
Measured Mash PH: 5.56

Total Grain Weight: 17 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22.00 qt of water at 162.6 F	152.0 F	60 min
Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min

Sparge: Fly sparge with 4.63 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). Uses heated infusion for mash-in and direct heat on RIMS/HERMS system for mash out.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 13.72 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2.4
Carbonation Est: Keg with 13.72 PSI
Carbonation (from Meas Vol): Keg with 13.72 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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