

Wet Hop IPA

American IPA

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 12.13 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 11/29/2010

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (12.5 gal) and Igloo Cooler (10 Gal)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
24.00 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	85.71 %
1.00 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	3.57 %
1.00 lb	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3.57 %
1.00 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3.57 %
1.00 lb	Melanoiden Malt (20.0 SRM)	Grain	3.57 %
1.00 oz	Cascade [7.50 %] (90 min) (First Wort Hop)	Hops	12.4 IBU
1.00 oz	Cascade [7.50 %] (60 min) (Mash Hop)	Hops	2.1 IBU
1.00 oz	Columbus [14.40 %] (15 min)	Hops	10.9 IBU
1.00 oz	Citra [11.10 %] (15 min)	Hops	8.4 IBU
1.00 oz	Citra [11.10 %] (10 min)	Hops	6.1 IBU
1.00 oz	Columbus [14.40 %] (10 min)	Hops	8.0 IBU
1.00 oz	Simcoe [12.40 %] (10 min)	Hops	6.9 IBU
1.00 oz	Amarillo Gold [8.20 %] (5 min)	Hops	2.5 IBU
1.00 oz	Columbus [14.40 %] (5 min)	Hops	4.4 IBU
1.00 oz	Simcoe [12.40 %] (5 min)	Hops	3.8 IBU
1.00 oz	Simcoe [12.40 %] (0 min)	Hops	-
1.00 oz	Amarillo Gold [8.20 %] (0 min)	Hops	-
1.00 oz	Citra [11.10 %] (0 min)	Hops	-
1.00 oz	Homegrown Columbus Whole Flower Wet Hop [14.00 %] (Dry Hop 7 days)	Hops	-
1.00 oz	Homegrown Cascade Whole Flower Wet Hops [5.50 %] (Dry Hop 7 days)	Hops	-
1 Pkgs	SafAle English Ale (DCL Yeast #S-04)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.073 SG

Est Final Gravity: 1.019 SG

Estimated Alcohol by Vol: 7.14 %

Bitterness: 65.3 IBU

Est Color: 10.6 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion,
 Light Body, Batch Sparge
Sparge Water: 6.99 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment:
 FALSE

Total Grain Weight: 28.00 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 35.00 qt of water at 161.4 F	150.0 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: Corn Sugar
Pressure/Weight: 7.6 oz
Keg/Bottling Temperature: 60.0 F
Storage Temperature: 52.0 F

Volumes of CO2: 2.4
Carbonation Used: -
Age for: 28.0 days

Notes

To download the Beersmith file click [HERE](#).

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