

# Coffee IPA

American IPA

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.48 gal  
**Boil Time:** 60 min  
**Taste Rating(out of 50):** 30.0  
**Taste Notes:** 11-1-14: secondary

**Date:** 10/18/2014  
**Brewer:** Cory Ellis  
**Asst Brewer:**  
**Equipment:** Lord Humongous  
**Brewhouse Efficiency:** 60.00

## Ingredients

Amount	Item	Type	% or IBU
7.50 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	42.86 %
7.50 lb	Pale Malt, Maris Otter (3.0 SRM)	Grain	42.86 %
1.25 lb	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	7.14 %
0.75 lb	Acidulated (Weyermann) (1.8 SRM)	Grain	4.29 %
0.50 lb	Dextrose (Briess) (1.0 SRM)	Sugar	2.86 %
0.50 oz	Cascade [5.50 %] (60 min)	Hops	7.8 IBU
0.50 oz	Citra [12.00 %] (60 min)	Hops	17.0 IBU
0.50 oz	Cascade [5.50 %] (30 min)	Hops	6.0 IBU
0.50 oz	Citra [12.00 %] (30 min)	Hops	13.1 IBU
2.00 oz	Citra [12.00 %] (5 min)	Hops	13.5 IBU
1.00 oz	Cascade [5.50 %] (5 min)	Hops	3.1 IBU
1 Pkgs	London ESB Ale (Wyeast Labs #1968)	Yeast-Ale	
4.00 oz	Citra [12.00 %] (Dry Hop 3 days)	Hops	-
3.00 oz	Coffee (Secondary 3.0 days)	Misc	

## Beer Profile

**Est Original Gravity:** 1.072 SG  
**Est Final Gravity:** 1.021 SG  
**Estimated Alcohol by Vol:** 6.64 %  
**Bitterness:** 60.5 IBU  
**Est Color:** 7.0 SRM

**Measured Original Gravity:** 1.074 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 8.37 %  
**Calories:** 333 cal/pint  
**Color:**

## Mash Profile

**Mash Name:** BIAB, Medium Body  
**Sparge Water:** 0.81 gal  
**Sparge Temperature:** 168.1 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 17.00 lb  
**Grain Temperature:** 72.0 F  
**TunTemperature:** 72.0 F  
**Mash PH:** 5.2 PH

### BIAB, Medium Body

Step Time	Name	Description	Step Temp
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75 min	Saccharification	Add 30.86 qt of water at 162.1 F	152.1 F
10 min	Mash Out	Heat to 168.0 F over 7 min	168.0 F

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

### Carbonation and Storage

**Carbonation Type:** Corn Sugar      **Volumes of CO2:** 2.3  
**Pressure/Weight:** 4.3 oz      **Carbonation Used:** Corn Sugar  
**Keg/Bottling Temperature:** 70.0 F      **Age for:** 30.0 days  
**Storage Temperature:** 64.0 F

### Notes

light crush/grind on coffee beans  
beans were from Rockford Roasting Co: Rasuna, Adado & Rio Jorco  
Rasuna: (Sumatra) lemongrass acidity, velvety  
Adaddo: (Ethiopia) sweet beet root, floral, blueberry  
Rio Jorco: (Costa Rica) orange zest, nutmeg, honey sweetness

3rd place December 2014 OPEN table

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