

2020/12/21 - AhhPA

Name	AhhPA			
Style	American IPA		Brew Date	2020-12-21
Type	All Grain		Boil Size	13.8 gal
IBU's	35.5		Batch Size	12 gal
Color	10.0 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.058		1.060	
OG	1.064		1.060	
FG	1.013		1.012	
ABV	6.75%		6.29%	
Efficiency	80%		75%	
Grain	24 lbs		Simpson's Maris Otter	89.7%
	1.5 lbs		Caramunich II	5.6%
	1.25 lbs		Carafoam	4.7%
Water Treatment			HTL (15 gal)	MT (8 gal)
	Campden Tablets		1	1/2
	Gypsum		1.5 g	0.8 g
	Calc Chloride		9.6 g	5.1 g
	Epson Salt		6.2 g	3.3 g
	Baking Soda		0.8 g	0.4 g
Mash	90 mins		154 F	Batch Sparge
Hops	60 mins	1.5 oz	Amarillo Gold (8.6%)	17.1 IBU
	5 mins	4 oz	Amarillo Gold (8.6%)	9.1 IBU
	5 mins	4 oz	Centennial (7.6%)	8.1 IBU
	7 days (Carboy#1)	1.5 oz	Citra (13.2%)	
	7 days (Carboy#1)	1.5 oz	Crystal (3.5%)	
	7 days (Carboy#2)	1.5 oz	Citra (13.2%)	
	7 days (Carboy#2)	1.5 oz	Mosaic	
Additions	15 mins	1	Whirlfloc Tablet	
	15 mins	1	Immersion Chiller	
Yeast	17g/carboy	US-05		
Fermentation	Primary	14 days	68 F	
	Cold Crash	2 days	37 F	

Notes	Subbed Maris Otter(Simpson's) for Can2Row Didn't do ph adjustments Did water adjustments. 15g hlt/8g Mash Gypsum: 1.5/0.8g Calc Chloride: 9.6/5.1g Epson Salt: 6.2/3.3g Baking Soda: 0.8/0.4g Mashing at 154 HLT set to 162 Mashed in and set hlt to 154. Hit desired mash temp in 7 minutes. Pre boil og 1060 Og: 1060 Fermented at 68 Day8: Add dry hops 1- mosaic 1.5oz, 1.5oz citra 2- citra 1.5oz, crystal 1.5 oz Day 15: cold crash The citra/crystal combination is better than the mosaic/citra. The mosaic/citra is a bit more bitter. Drinking Notes • mellowed nicely • stronger than needed, next time lower the ABV
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