

2020/02/02 - Ahhh PA (Mosaic/Centennial-Cascade)

Name	Ahhh PA			
Style	American IPA		Brew Date	2021-02-02
Type	All Grain		Boil Size	13.8 gal
IBU's	35.5		Batch Size	12 gal
Color	8.14 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.055			
OG	1.061		1.057	
FG	1.012		1.011	
ABV	6.4%		6.0%	
Efficiency	80%			
Grain	24 lbs		Canadian 2-Row	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
Hop	60 mins	1.0 oz	Mosaic (11.6%)	15.8 IBU
	5 mins	4.0 oz	Centennial (7.6%)	8.3 IBU
	5 mins	4.0 oz	Cascade (7.6%)	8.3 IBU
	7 days (Carboy#1)	2 oz	Mosaic (11.6%)	
	7 days (Carboy#1)	2 oz	Cascade (7.6%)	
	7 days (Carboy#2)	2 oz	Citra (13.2%)	

	7 days (Carboy#2)	1.5 oz	Crystal (3.5%)	
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	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 Recipe changed slightly. Added 1/4 lb of Carafoam and 1/4 lb of caramunich Mashing at 154 HLT set to 162 Mashed in and set hlt to 154. Hit desired mash temp in 7 minutes. Pre boil og 1048 Og: 1055 Hops: Mosaic 2014 11.6% Centennial 2017 7.8% Cascade 2016 7.6% Fermented at 70 Day8: Add dry hops 1- mosaic 2oz, cascade 2oz 2- citra 2oz, crystal 1.5 oz Day 15: cold crash			

Hop	60 mins	1.0 oz	Mosaic (11.6%)	15.8 IBU
	5 mins	4.0 oz	Centennial (7.6%)	8.3 IBU
	5 mins	4.0 oz	Cascade (7.6%)	8.3 IBU
	day 7	3.0 oz	Citra (13.2%)	
	day 7	3.0 oz	Crystal (3.5%)	