

# 2019/04/13 - Ahhh PA

Name	Ahhh PA			
Style	American IPA		Brew Date	2019-04-13
Type	All Grain		Boil Size	13.8 gal
IBU's	89		Batch Size	12 gal
Color	8 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.055		1.051	
OG	1.061		1.058	
FG	1.012		1.012	
ABV	6.4%		6.0%	
Efficiency	80%			
Grain	24 lbs		Canadian 2-Row	89.7%
	1.25 lbs		Carafoam	4.7%
	1.5 lbs		Weyermann Caramunich II	5.6%
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	60 mins		154 F	Batch Sparge
Hop	60 mins	2.7 oz	Amarillo Gold (9.1%)	33.6 IBU
	15 mins	4.0 oz	Centennial (8.8%)	23.9 IBU
	15 mins	5.0 oz	Amarillo Gold (9.1%)	30.8 IBU
	day 7	3.0 oz	Citra (13.2%)	
	day 7	3.0 oz	Crystal (3.5%)	
Additions	15 mins	1	Whirlfloc Tablet	
	15 mins	1	Immersion Chiller	
Yeast	3 sachets	Safale US-05		
Fermentation	Primary	14 days	67 F	
	Cold Crash	3 days	37 F	

Notes	<p>Didn't do ph adjustments</p> <p>Did water adjustments.</p> <p>HLT set to 168</p> <p>Mashed in and set hlt to 156. Mashed at 154.</p> <p>Did batch sparge. Got 4-5 gallons initially and then added 9 gal to mash tun. Recirculated for 10 mins before sparring to kettle. Got 13.5 gallons in boil kettle.</p> <p>Pre boil og 1051</p> <p>Boiled at 65% power.</p> <p>Og: 1058</p> <p>Amarillo hops were assumed to be 7% at the time. They were from a group buy in Nov 2018 from 2017 growing season. Stored in zip locks in the freezer.</p> <p>Threw hops in the kettle without hop sock.</p> <p>Accidentally added 5 min hops at 15. Revised recipe for batch.</p> <p>Will be a 40 ibus higher.</p> <p>Fermented in fridge at 67F.</p> <p>Dry Hoped at day 7</p> <p>Amarillo hops were from 2017 with 9.1% AA</p> <p>Day 14: SG 1012. Cold crashing to 2C</p> <p>Taste: citrus comes through in taste. Not overall noseey. Would be nice if it had more nose.</p>
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