

# 2018/04/14 - Ahhh PA - Jopen Clone?

Name	Ahhh PA			
Style	American IPA	Brew Date	2018-04-14	
Type	All Grain	Boil Size	13.8 gal	
IBU's	40.5	Batch Size	12 gal	
Color	8.1 SRM	Boil Time	60 min	
	Estimated	Actual		
Pre-Boil OG	1.055	1.048		
OG	1.061	1.056		
FG	1.012	1.012		
ABV	6.4%	5.8%		
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	90 mins	158 F	Batch Sparge	
Hop	60 mins	1.5 oz	Mosaic (11.6%)	23.8 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%)	
Additions	15 mins	1	Whirlfloc Tablet	
	15 mins	1	Immersion Chiller	
Yeast	3 sachets (11.5gx3)	Safale US-05		
Fermentation	Primary	14 days	67 F	
	Cold Crash	2 days	37 F	

Notes	<p>Didn't do ph adjustments</p> <p>Did water adjustments.</p> <p>15g hlt/8g Mash</p> <p>Gypsum: 1.5/0.8g</p> <p>Calc Chloride: 9.6/5.1g</p> <p>Epson Salt: 6.2/3.3g</p> <p>Baking Soda: 0.8/0.4g</p> <p>Recipe changed slightly.</p> <p>Added 1/4 lb of Carafoam and 1/4 lb of caramunich</p> <p>HLT set to 168</p> <p>Mashed in and set hlt to 158. Hit desired mash temp in 7 minutes.</p> <p>Pre boil og 1048</p> <p>Og: 1055</p> <p>Hops:</p> <p>Mosaic 2014 11.6%</p> <p>Centennial 2017 7.8%</p> <p>Cascade 2016 7.6%</p> <p>Fermented in fridge with no temp control. Stayed at 70 for a few days while active.</p> <p>At 7 days I went to dry hop and noticed it was at 60. So I added heating belts and assumed it would not get too hot.</p> <p>A few days later, I checked on it and it was at 90f. Unplugged everything and left it.</p> <p>We shall see.</p> <p>OG (day 13): 1012</p> <p>Cold crashed. Tasted a bit more bitter than expected.</p> <p>Kegged on May 13th (day 29) Tasted great. A lot like Jopen surprisingly! Very good.</p> <p>I had one carboy that sucked in water/sanitizer from the blowoff. Probably an extra 1/2 gallon into 1 carboy. Haven't tasted or kegged that one yet.</p> <p>The carboy that sucked in water kinda sucks. Not hoppy at all and kinda bland.</p>
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