

2012/04/19 - Ahhh PA

Name	Ahhh PA			
Style	American IPA		Brew Date	2012-04-19
Type	All Grain		Boil Size	12.0 gal
IBU's	50.6		Batch Size	12.0 gal
Color	7.3 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.064			
OG	1.064		1.060	
FG	1.013		1.010	
ABV	6.7%		6.7%	
Efficiency	85.0%			
Grain	24.0 lbs	Canadian 2-Row		95.0%
	1.2 lbs	Caramel/Crystal Malt - 60L		5.0%
Hop	60 mins	1.7 oz	Magnum (14.8%)	31.9 IBU
	5 mins	4.0 oz	Centennial (10.0%)	10.1 IBU
	5 mins	4.0 oz	Amarillo Gold (8.5%)	8.6 IBU
	day 7	3.0 oz	Citra (13.2%)	
	day 7	3.0 oz	Crystal (3.5%)	
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	67.0 F	
	Cold Crash	3 days	37.0 F	
	Bottle/Keg	0 days	37.0 F	

Notes	Started with hot water 11:10 mash in 4:00 finished. Hop stopper clogged. Auto siphoned to carboys. Only got 10 gallons in carboys. Pre boil sg: 1060 Post boil sg: 1066 Diluted with .5gallons New volume: 11 gallons across 2 carboys OG: 1060 Day after diluting, carboys blew off Cold crashed on day: 11 Kegged day: 14 Fg: 1010
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