

2017/03/07 - Ahhh PA (Lower IBU Original)

Name	Ahhh PA (Lower IBU Original)			
Style	American IPA		Brew Date	2017-03-07
Type	All Grain		Boil Size	14.5 gal
IBU's	41.7		Batch Size	12.0 gal
Color	7.5 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.052			
OG	1.058		1.057	
FG	1.012		1.016	
ABV	6.1%		6.1%	
Efficiency	80.0%			
Grain	24.0 lbs	Canadian 2-Row		91.4%
	1.0 lbs	Carafoam		3.8%
	1.2 lbs	Weyermann Caramunich II		4.8%
Mash	90 mins	158 F	Infusion	
Hops	60 mins	2.2 oz	Amarillo Gold (7.0%)	22.2 IBU
	5 mins	4.0 oz	Centennial (8.8%)	9.9 IBU
	5 mins	4.8 oz	Amarillo Gold (7.0%)	9.3 IBU
	day 7	3.0 oz	Citra (13.2%)	
	day 7	3.0 oz	Crystal (3.5%)	
Additions	15 min	1.0	Whirlfloc Tablet	
	15 min	0.0	Wort Immersion Chiller	
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	

Carbonation	Force Carbonation	25.9 psi	65.0 F
Notes	<p> Didn't do ph adjustments Did water adjustments. Used hot water. Did this brew over 2 days. </p> <p>Mash temp was a bit all over the place since I was running on 1 pump.</p> <p> Using 5 hop socks. 65% power on element for first 30 the down to 60%. Good vigorous boil - temp 213.6 </p> <p>Missed adding the 5 min hops until 2 min left so extended the boil by 3 min.</p> <p>Amarillo was hop pellets - brand VGXP01 AA 7.0 Beta 5.6 Lot P92-YLUAMA5145</p> <p>Dry hoped day 7 with hop union crystal and citra.</p> <p>Can't wait!</p> <p> Cold crashed 1 carboy after 15 days. FG: 1016 Needed it for a party. </p>		