

2016/01/22 - Ahhh PA (Low IBU)

Name	Ahhh PA (Low IBU)			
Style	American IPA		Brew Date	2016-01-22
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	1.055			
OG	1.062		1.000	
FG	1.012		1.000	
ABV	6.4%		6.4%	
Efficiency	85.0%			
Grain	24.0 lbs	Canadian 2-Row		91.4%
	1.2 lbs	Weyermann Caramunich II		4.8%
	1.0 lbs	Carafoam		3.8%
Mash	90 mins	158 F	Infusion	
Hops	60 mins	1.0 oz	Columbus (Tomahawk) (15.4%)	21.0 IBU
	5 mins	4.0 oz	Centennial (11.6%)	12.6 IBU
	5 mins	4.0 oz	Amarillo Gold (7.1%)	7.7 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	10 days	67.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	0 days	37.0 F	
Carbonation	Force Carbonation	5.6 psi	37.0 F	

Notes	<p>Mash</p> <p>Ph(Hannah): 5.35 with no adjustment.</p> <p>Pre boil Sg: 1056 Post boil Sg: 1060 or 1062</p> <p>So, apparently I didn't swirl the immersion chiller and the first 5gal was around 70f and the second 5g was about 90f.</p> <p>So, I chilled the second carboy in cold water until it got to 70f or so.</p>