

# 2015/11/20 - Ahhh PA (Low IBU)

Name	Ahhh PA (Low IBU)			
Style	American Pale Ale		Brew Date	2015-11-20
Type	All Grain		Boil Size	20.8 gal
IBU's	43.6		Batch Size	18.0 gal
Color	9.1 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.072			
OG	1.079		1.052	
FG	1.016		1.008	
ABV	8.3%		8.3%	
Efficiency	80.0%			
Grain	48.0 lbs	Canadian 2-Row		91.4%
	2.5 lbs	Weyermann Caramunich II		4.8%
	2.0 lbs	Carafoam		3.8%
Mash	90 mins	158 F	Infusion	
Hops	60 mins	2.0 oz	Columbus (Tomahawk) (15.4%)	23.9 IBU
	5 mins	6.4 oz	Centennial (10.6%)	10.6 IBU
	5 mins	6.7 oz	Amarillo Gold (8.4%)	8.6 IBU
	day 7	6.0 oz	Citra (13.2%)	
	day 7	6.0 oz	Crystal (3.5%)	
Additions	15 min	2.0	Whirlfloc Tablet	
Yeast	6.0	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>Mass dilution Doing 24gal Expected og: 1.119 after boil Dilute to 1062</p> <p>Ok. So that was stupid! Too much malt. Couldn't even get it all in the Keggle. Had to scoop half a bucket out just to get it to flow.</p> <p>Even then this was a shit show. Temp was everywhere. Sparge was stuck or flowing slow.</p> <p>52 lbs of grain does not work in a Keggle. A ratio less then 1.5 is a bad idea.</p> <p>So, ended up with 15gal at 1052</p>