

2015/10/13 - Ahhh PA (Lite)

Name	Ahhh PA (Lite)			
Style	American IPA		Brew Date	2015-10-13
Type	All Grain		Boil Size	14.5 gal
IBU's	62.3		Batch Size	12.0 gal
Color	7.5 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.055			
OG	1.062		1.052	
FG	1.012		1.012	
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	2.0 oz	Amarillo Gold (8.4%)	22.9 IBU
	10 mins	4.0 oz	Centennial (11.1%)	21.9 IBU
	10 mins	4.0 oz	Amarillo Gold (8.5%)	16.8 IBU
	day 7	1.5 oz	Citra (13.2%)	
	day 7	1.5 oz	Crystal (3.5%)	
	day 7	3.0 oz	Amarillo Gold (8.2%)	
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	

Carbonation	Force Carbonation	25.9 psi	65.0 F
Notes	<p> Didn't do ph adjustments Did water adjustments. Did this brew over 2 days </p> <p> Changed a few things. - Added a lb of carafoam to the mash. - used Amarillo for the 60min hop - accidentally added the 5 min hop at 10 </p> <p> Somehow I ended up with an OG: 1052 Maybe I shorted the mash by 5lbs of 2 row. Weird. </p> <p> 1/2 batch dry hopping with 3oz Amarillo 1/2 with 1.5 oz citra and 1.5 oz crystal </p>		