

# 2015/04/15 - Ahhh PA (Lite)

Name	Ahhh PA (Lite)			
Style	American IPA		Brew Date	2015-04-15
Type	All Grain		Boil Size	14.5 gal
IBU's	40.1		Batch Size	12.0 gal
Color	7.4 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.053			
OG	1.059		1.057	
FG	1.012		1.015	
ABV	6.2%		6.2%	
Efficiency	85.0%			
Grain	24.0 lbs	Canadian 2-Row		95.0%
	1.2 lbs	Weyermann Caramunich II		5.0%
Mash	90 mins	158 F	Infusion	
Hops	60 mins	1.0 oz	Columbus (Tomahawk) (15.4%)	21.4 IBU
	5 mins	4.0 oz	Centennial (8.4%)	9.3 IBU
	5 mins	4.0 oz	Amarillo Gold (8.2%)	9.1 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	

<b>Notes</b>	<p>Didn't do ph adjustments Did water adjustments. Did this brew over 2 days.</p> <p>Added grain with mash temp at 172. (Hlt at 178) Mash temp dropped to 157 after adding grain and then slowly went up to 162 and then back down to temp.</p> <p>The Recirc into the herms caused the temp to raise up. Need to take this into consideration next time. About 30 mins was spent at 162-158. Next time, add grain to mash at about 170.</p> <p>Subbing Columbus(Tomahawk) for warrior. Dry hopped at day 7.</p>
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