

# 2015/01/24 - Ahhh PA (Lite)

Name	Ahhh PA (Lite)			
Style	American IPA		Brew Date	2015-01-24
Type	All Grain		Boil Size	14.5 gal
IBU's	39.9		Batch Size	12.0 gal
Color	7.4 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.053			
OG	1.059		1.060	
FG	1.012		1.012	
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	Warrior (15.0%)	20.8 IBU
	5 mins	4.0 oz	Centennial (8.4%)	9.3 IBU
	5 mins	4.0 oz	Amarillo Gold (8.5%)	9.4 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	
Carbonation	Force Carbonation	25.9 psi	65.0 F	

<b>Notes</b>	<p>Using Hana ph meter, we want. Ph of 5.2-5.4(145-165) instead of 5.4-5.6 (room temp) A higher ph (more basic) -&gt; sweeter beer A lower ph (more acidic) -&gt; drier beer Measure ph. Add 1/2 ml of 88%lactic acid Stir and remeasure. It usually takes 1 or 2 ml at most for a mash of this size. Sparge water should be 5.6 to 5.8 Pre boil ph should be around 5.0-5.5. Mash ph was 5.41 with no adjustments. Original sparge water ph was 7.1 or so Can't seem to get an accurate reading with the ph meter. Arggg!</p> <p>Pre boil sg: 1054 Post boil SG: 1060 At day 9:sg=1012</p>
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