

2014/12/05 - Ahhh PA (Lite) pils

Name	Ahhh PA (Lite) pils			
Style	American IPA		Brew Date	2014-12-05
Type	All Grain		Boil Size	13.8 gal
IBU's	43.5		Batch Size	12.0 gal
Color	7.4 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.054			
OG	1.060		1.058	
FG	1.012		1.011	
ABV	6.2%		6.2%	
Efficiency	80.0%			
Grain	24.0 lbs	Weyermann Bohemian Pilsner - 2012 Spring		95.0%
	1.2 lbs	Weyermann Caramunich II		5.0%
Mash	90 mins	158 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	1.5 oz	Warrior (15.0%)	31.2 IBU
	5 mins	8.0 oz	Cascade (5.5%)	12.2 IBU
	day 9	3.5 oz	Hallertauer (4.8%)	
	day 9	2.0 oz	Cascade (5.5%)	
	day 9	1.6 oz	Centennial (10.0%)	
	day 9	1.0 oz	Mosaic (12.0%)	
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	14 days	68.0 F	
	Cold Crash	3 days	37.0 F	
	Bottle/Keg	0 days	37.0 F	

Carbonation	Force Carbonation	10.7 psi	37.0 F
Notes	<p>Subbed cascade for centennial. We shall see.</p> <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) -> sweeter beer A lower ph (more acidic) -> 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.</p> <p>Mash ph was 5.38 with no adjustments. Mash 5.35 after 0.5 ml Sparge water at 5.83</p> <p>Pre boil sg: 1054 Expecting post boil sg: 1058-1061</p> <p>Need to see what boil off is. How many gallons per hour. Was 1g/hour</p> <p>May dilute to get more. Diluted to 1053 from 1058. Made an extra 3.5 gallons or so</p> <p>Efficiency was close to 90%. New Vol = (OG x Vol)/targetSG 15.87 = (58 x 14.5)/53</p> <p>Dry hopping at day 9 Carboy 1 - 1.5 hallertau, 2 cascade Carboy 2 - 1.5 hallertau, 1.65 Centennial Carboy 3 (small) - 1 hallertau, 1 mosaic</p>		