

2014/05/02 - Ahhh PA

Name	Ahhh PA			
Style	American IPA		Brew Date	2014-05-02
Type	All Grain		Boil Size	14.5 gal
IBU's	41.2		Batch Size	12.0 gal
Color	7.4 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.053			
OG	1.059		1.050	
FG	1.012		1.006	
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	150 F	Infusion	
Hops	60 mins	1.0 oz	Warrior (15.0%)	20.8 IBU
	5 mins	2.0 oz	Centennial (11.1%)	6.2 IBU
	5 mins	2.0 oz	Centennial (8.0%)	4.4 IBU
	5 mins	4.0 oz	Amarillo Gold (8.5%)	9.4 IBU
	day 7	1.5 oz	Citra (13.2%)	
	day 7	1.5 oz	Crystal (3.5%)	
	day 7	3.0 oz	Amarillo Gold (8.5%)	
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	

Notes	<p>Dry hopped 1/2 with 3 oz Amerillo Other half with crystal and citra. The Amerillo dry hopped wasn't as good as the crystal/citra dry hop. Use 3oz of citra and crystal for 10gal. Mashed this one at 150. Would be better at 154 or higher.</p>
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