

Hop Vegas

American IPA (21 A)

Type: All Grain
Batch Size: 18.93 l
Boil Size: 24.72 l
Boil Time: 60 min
End of Boil Vol: 22.67 l
Final Bottling Vol: 17.41 l
Fermentation: Ale, Two Stage

Date: 01 Jan 2017
Brewer: Mark Jackman
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 31.03 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
1.58 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.26 kg	Gladfield American Ale Malt (2.5 SRM)	Grain	2	98.0 %
0.11 kg	Gladfield Sour Grapes Malt (2.0 SRM)	Grain	3	2.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.99 l of water at 72.9 C	65.0 C	90 min
Mash Out	Add 8.95 l of water at 95.1 C	75.6 C	10 min

- Sparge Water Acid:
- Fly sparge with 8.10 l water at 75.6 C
- Add water to achieve boil volume of 24.72 l
- Estimated pre-boil gravity is 1.055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.040 kg	Falconer's Flight [11.00 %] - Boil 60.0 min	Hop	4	49.4 IBUs
2.52 g	Irish Moss (Boil 10.0 mins)	Fining	5	-

Steeped Hops

Amt	Name	Type	#	%/IBU
0.081 kg	Falconer's Flight [11.00 %] - Steep/Whirlpool 15...	Hop	6	24.5 IBUs

0.040 kg	Cascade [5.50 %] - Steep/Whirlpool 15.0 min	Hop	7	6.1 IBUs
0.040 kg	Chinook [13.00 %] - Steep/Whirlpool 15.0 min	Hop	8	14.5 IBUs

Estimated Post Boil Vol: 22.67 l and Est Post Boil Gravity: 1.063 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 18.93 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.2...	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.063 SG)
- Measure Actual Batch Volume _____ (Target: 18.93 l)
- Add water if needed to achieve final volume of 18.93 l

Fermentation

- 01 Jan 2017 - Primary Fermentation (14.00 days at 16.0 C ending at 18.0 C)
- 15 Jan 2017 - Secondary Fermentation (7.00 days at 18.0 C ending at 18.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
0.063 kg	Cascade [5.50 %] - Dry Hop 7.0 Days	Hop	10	0.0 IBUs
0.063 kg	Falconer's Flight [11.00 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs
0.032 kg	Amarillo [9.20 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 22 Jan 2017 - Carbonation: Keg with 14.89 PSI
- Age beer for 7.00 days at 1.0 C
- 29 Jan 2017 - Drink and enjoy!

Notes