

# Hopster

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: 31.04 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
4.53 kg	Gladfield Ale Malt (3.0 SRM)	Grain	2	84.4 %
0.72 kg	Gladfield Munich Malt (7.9 SRM)	Grain	3	13.5 %
0.12 kg	Gladfield Sour Grapes Malt (2.0 SRM)	Grain	4	2.2 %

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.00 l of water at 74.1 C	66.0 C	90 min
Mash Out	Add 8.96 l of water at 93.2 C	75.6 C	10 min

- Sparge Water Acid:
- Fly sparge with 8.08 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
0.010 kg	Southern Cross [13.00 %] - Boil 60.0 min	Hop	5	14.4 IBUs
2.52 g	Irish Moss (Boil 10.0 mins)	Fining	6	-

### Steeped Hops

Amt	Name	Type	#	%/IBU

0.080 kg	Nelson Sauvín [12.00 %] - Steep/Whirlpool 15.0...	Hop	7	26.4 IBUs
0.040 kg	Motueka [7.00 %] - Steep/Whirlpool 15.0 min	Hop	8	7.7 IBUs
0.040 kg	Pacific Jade [13.00 %] - Steep/Whirlpool 15.0 min	Hop	9	14.3 IBUs
0.040 kg	Pacifica [5.50 %] - Steep/Whirlpool 15.0 min	Hop	10	6.1 IBUs
0.030 kg	Southern Cross [13.00 %] - Steep/Whirlpool 15....	Hop	11	10.7 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	12	-

- 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
0.032 kg	Motueka [7.00 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
0.032 kg	Nelson Sauvín [12.00 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs
0.032 kg	Pacifica [5.50 %] - Dry Hop 7.0 Days	Hop	15	0.0 IBUs
0.032 kg	Southern Cross [13.00 %] - Dry Hop 7.0 Days	Hop	16	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 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