

Double IPA

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Category: 14 - India Pale Ale (IPA)

Subcategory: C - Imperial IPA

Kettle Volume: 13.12 gal (SG: 1.074)

Boil Duration: 105.0 min

Evaporation: 2.19 gal

Volume Gain/Loss: 0.0 gal

Final Volume: 10.5 gal (SG: 1.093)

Efficiency: 80.0%

Attenuation: 72.0%

Evap/Hour: 1.25 gal



Ingredients:

32 lbs Pilsen Malt

3 lbs Amber Malt

0.0 ea WYeast 1099 Whitbread Ale

.4 oz Amarillo (8.5%) - added during boil, boiled 90 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 90 min

0.1 oz Warrior (16.0%) - added during boil, boiled 90 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 81 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 81 min

0.1 oz Warrior (16.0%) - added during boil, boiled 81 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 72 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 72 min

0.1 oz Warrior (16.0%) - added during boil, boiled 72 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 63 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 63 min

0.1 oz Warrior (16.0%) - added during boil, boiled 63 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 54 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 54 min

0.1 oz Warrior (16.0%) - added during boil, boiled 54 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 45 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 45 min

0.1 oz Warrior (16.0%) - added during boil, boiled 45 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 36 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 36 min

0.1 oz Warrior (16.0%) - added during boil, boiled 36 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 27 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 27 min

0.1 oz Warrior (16.0%) - added during boil, boiled 27 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 18 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 18 min

0.1 oz Warrior (16.0%) - added during boil, boiled 18 min

0.4 oz Amarillo (8.5%) - added during boil, boiled 9 min

0.125 oz Simcoe (13.0%) - added during boil, boiled 9 min

0.1 oz Warrior (16.0%) - added during boil, boiled 9 min

2.3 oz Amarillo (8.5%) - added dry to secondary fermenter

1.2 oz Simcoe (13.0%) - added dry to secondary fermenter

0.62 oz Glacier (5.5%) - added dry to secondary fermenter

0.62 oz Palisade (8.3%) - added dry to secondary fermenter

3.0 tsp 5.2 pH Stabilizer - added during boil, boiled 0.0 min

0.5 tsp Irish Moss - added during boil, boiled 0.0 min

Style Comparison:

Recipe	Guideline
Original Gravity: 1.093	1.075 - 1.090
Terminal Gravity: 1.026	1.012 - 1.020
Color: 12.6 °SRM	8.0 - 15.0
Alcohol: 8.85%	7.5% - 10.0%
Bitterness: 96.16	60.0 - 100.0



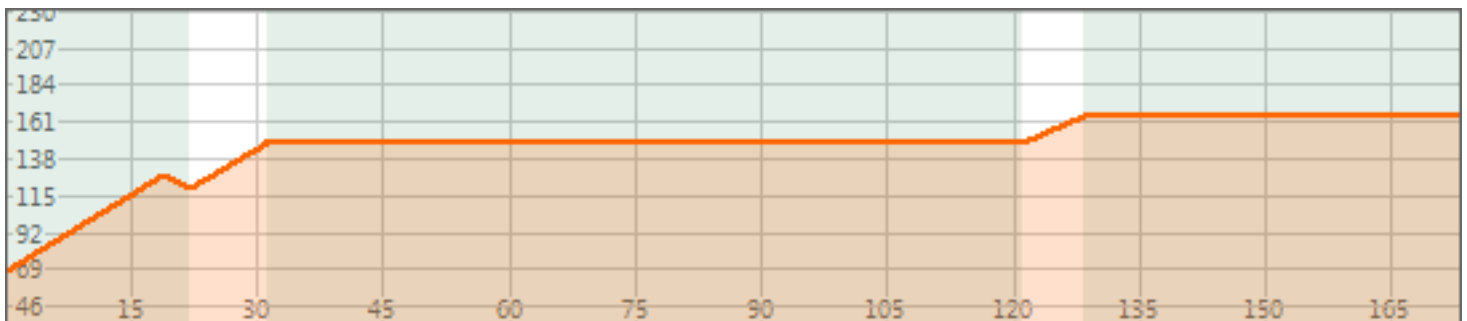
Analysis:

Apparent	Real	Weight	Calories
Original Extract: 22.11 °P	22.11 °P	Alcohol: 24.9 g	171.98
Attenuation: 72.0%	56.7%	Carbs: 34.5 g	131.09
Terminal Extract: 6.54 °P	9.58 °P	Protein: 2.4 g	9.66
% Alcohol: 8.85% ABV	6.85% ABW		Total: 312.73

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:21:54 Mash In
Liquor: 10.94 gal
Strike: 130.0 °F
Target: 122 °F
00:31:06 Raise to Rest
Heat: 9.2 min
Target: 149 °F
02:01:06 Rest
Rest: 90 min
Final: 149.0 °F
02:08:19 Mash Out
Heat: 7.2 min
Target: 167 °F
02:53:19 Sparge
Sparge
Volume: 5.8 gal
Temperature: 170.0 °F
Runoff: 12.59 gal
Duration: 45.0 min
Total Runoff: 12.91 gal



Carbonation:**Natural Conditioning**

Beer Temp:68.0 °F
Priming Agent Rate:4.02 g/L
Priming Agent Mass:250.149 g
Volumes CO2:2.5

Forced Carbonation

Beer Temp:45.0 °F
Pressure: 14.8861 PSI
Volumes CO2:2.5

Volume Adjustments

-0.1 gal Racking Loss
-3.5% Trub Loss