

Fresh Cascade Hop Ale

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Date: 8/24/08
Category: 14 - India Pale Ale (IPA)
Subcategory: B - American IPA



Kettle Volume: 13.71 gal (SG: 1.056) Efficiency: 85.0%
Boil Duration: 90.0 min Attenuation: 78.0%
Evaporation: 2.25 gal Evap/Hour: 1.5 gal
Volume Gain/Loss: 0.0 gal
Final Volume: 11.0 gal (SG: 1.070)

Ingredients:

21.0 lbs 2-Row Brewers Malt
3.0 lbs Crystal Malt 20°L
1.0 lbs Cara-Pils® Malt
1.0 lbs Wheat Malt
1.0 oz Centennial (9.5%) - added during boil, boiled 90 min
1.5 oz Cascade (5.5%) - added during boil, boiled 60 min
2.0 oz Cascade (5.5%) - added during boil, boiled 30 min
2.0 oz Cascade (5.5%) - added during boil, boiled 15 min
2.0 oz Cascade (5.5%) - added during boil, boiled 5 min
2.0 oz Cascade (5.5%) - added dry to secondary fermenter
1.0 tbsp 5.2 pH Stabilizer - added during mash
2 tsp Irish Moss - added during boil, boiled 10 min
2.0 ea White Labs WLP001 California Ale

Style Comparison:

Recipe	Guideline
Original Gravity: 1.070	1.056 - 1.075
Terminal Gravity: 1.015	1.010 - 1.018
Color: 9.2 °SRM	6.0 - 15.0
Alcohol: 7.2%	5.5% - 7.5%
Bitterness: 56.42	40.0 - 60.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 17.06 °P	17.06 °P	Alcohol: 20.3 g	140.05
Attenuation: 78.0%	62.2%	Carbs: 22.9 g	86.85
Terminal Extract: 3.93 °P	6.44 °P	Protein: 1.6 g	6.4
% Alcohol: 7.2% ABV	5.63% ABW		Total: 233.3

Schedule:

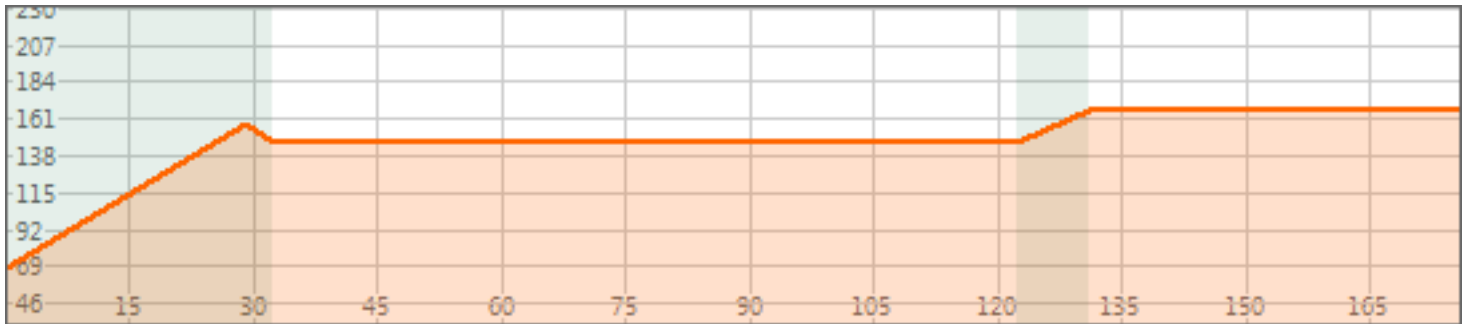
Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:32:19 Mash In
 Liquor: 8.12 gal
 Strike: 160.0 °F
 Target: 148 °F

02:02:19 Saccharification Rest
 Rest: 90.0 min
 Final: 148.0 °F

02:11:01 Mash Out
 Heat: 8.7 min
 Target: 168.0 °F

02:56:01 Sparge
 Sparge
 Volume: 8.08 gal
 Temperature: 170.0 °F
 Runoff: 13.15 gal
 Duration: 45.0 min
 Total Runoff: 13.48 gal



Carbonation:

Natural Conditioning

Beer Temp: 68.0 °F
 Priming Agent Rate: 4.02 g/L
 Priming Agent Mass: 274.272 g
 Volumes CO2: 2.5

Forced Carbonation

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