

IPA - Black - Deathheater (rpt1)

American IPA (14 B)

Type: All Grain
Batch Size: 5.40 gal
Boil Size: 6.95 gal
Boil Time: 60 min
End of Boil Vol: 6.41 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 18 Oct 2016
Brewer: DJS Homebrew
Asst Brewer:
Equipment: MB 48-bottle Pot and 10G Cooler [60%EFF] (5 Gal) - All Grain
Efficiency: 60.00 %
Est Mash Efficiency: 68.3 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12 lbs 5.9 oz	Pale Malt (2 Row) US (1.7 SRM)	Grain	1	78.4 %
1 lbs 7.3 oz	Carafa II (Weyermann) (415.0 SRM)	Grain	2	9.2 %
1 lbs 5.1 oz	Barley, Flaked (Briess) (1.7 SRM)	Grain	3	8.4 %
10.1 oz	Special Roast (Briess) (50.0 SRM)	Grain	4	4.0 %
1.53 oz	Simcoe [13.00 %] - Boil 60.0 min	Hop	5	57.9 IBUs
0.31 oz	Simcoe [13.00 %] - Boil 20.0 min	Hop	6	7.0 IBUs
0.61 oz	Mosaic (HBC 369) [12.25 %] - Boil 5.0 min	Hop	7	4.3 IBUs
0.61 oz	Mosaic (HBC 369) [12.25 %] - Boil 1.0 min	Hop	8	0.9 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28...]	Yeast	9	-
2.16 oz	Simcoe [13.00 %] - Dry Hop 3.0 Days	Hop	10	0.0 IBUs
1.09 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 3.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 6.8 %
Bitterness: 70.2 IBUs
Est Color: 36.9 SRM

Measured Original Gravity: 1.066 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 6.6 %
Calories: 223.7 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: 4.16 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.56
Measured Mash PH: 5.20

Total Grain Weight: 15 lbs 12.4 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19.72 qt of water at 160.2 F	149.0 F	45 min

Sparge: Fly sparge with 4.16 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.93 oz
Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)