

Amarillo Simcoe IPA

American IPA (14 B)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.72 gal
Boil Time: 60 min
End of Boil Vol: 5.72 gal
Final Bottling Vol: 5.25 gal
Fermentation: Ale, Two Stage
Date: 28 Sep 2013
Brewer: Adam
Asst Brewer:
Equipment: Adams Setup
Efficiency: 72.00 %
Est Mash Efficiency: 75.4 %
Taste Rating: 30.0
Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
13 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	96.3 %
8.0 oz	Biscuit Malt (23.0 SRM)	Grain	2	3.7 %
0.25 oz	Warrior [16.70 %] - Boil 60.0 min	Hop	3	13.4 IBUs
1.00 oz	Amarillo Gold [8.20 %] - Boil 20.0 min	Hop	4	14.5 IBUs
1.00 oz	Simcoe [12.20 %] - Boil 20.0 min	Hop	5	23.8 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	6	-
1.00 oz	Amarillo Gold [8.20 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs
1.00 oz	Simcoe [12.20 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 7.3 %
Bitterness: 51.8 IBUs
Est Color: 6.8 SRM
Measured Original Gravity: 1.068 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 7.4 %
Calories: 228.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 4.22 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Total Grain Weight: 13 lbs 8.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 65.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.22 gal of water at 164.7 F	152.0 F	60 min

Sparge: Batch sparge with 2 steps (0.81gal, 3.41gal) of 168.0 F water

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: 4.12 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.12 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F