

# Rushmore IPA

American IPA (21 A)

**Type:** All Grain

**Batch Size:** 11.00 gal

**Boil Size:** 14.00 gal

**Boil Time:** 75 min

**End of Boil Vol:** 12.50 gal

**Final Bottling Vol:** 10.00 gal

**Fermentation:** Ale, Single Stage

**Taste Notes:** Breweds 5/8/17, batch #157

**Date:** 02 Jun 2017

**Brewer:** Dave King

**Asst Brewer:**

**Equipment:** Dave's 11 gal.

**Efficiency:** 72.00 %

**Est Mash Efficiency:** 78.5 %

**Taste Rating:** 30.0



## Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 17.40 gal
- Mash Water Acid: 247.3 ml Phosphoric Acid (10%)
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## Water Prep

Amt	Name	Type	#	%/IBU
18.10 gal	Dave's Endicott Water	Water	1	-
29.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU
16 lbs	Pale Malt (2 Row) UK (3.0 SRM)	Grain	3	55.2 %
8 lbs 8.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	4	29.3 %
2 lbs	Munich Malt - 10L (10.0 SRM)	Grain	5	6.9 %
1 lbs	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	6	3.4 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 34.40 qt of water at 163.1 F	150.0 F	50 min

- Sparge Water Acid: 101.7 ml Phosphoric Acid (10%)
- Batch sparge with 2 steps (1.75gal, 7.05gal) of 168.0 F water
- Add water to achieve boil volume of 14.00 gal
- Estimated pre-boil gravity is 1.055 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
3.00 oz	Magnum [14.60 %] - Boil 47.0 min	Hop	7	82.8 IBUs
4.00 oz	Simcoe [13.70 %] - Boil 17.0 min	Hop	8	41.3 IBUs

- Estimated Post Boil Vol: 12.50 gal and Est Post Boil Gravity: 1.071 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 11.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
4.0 pkg	Safale American (DCL/Fermentis #US-05) [50...	Yeast	9	-
1 lbs 8.0 oz	Sugar, Table (Sucrose) (1.0 SRM)	Sugar	10	5.2 %

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.071 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 11.00 gal)  
 Add water if needed to achieve final volume of 11.00 gal

#### Fermentation

- 02 Jun 2017 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.011 SG)  
 Date Bottled/Kegged: 16 Jun 2017 - Carbonation: Keg with 12.54 PSI  
 Age beer for 30.00 days at 65.0 F  
 16 Jul 2017 - Drink and enjoy!

#### Notes