

Brew Day Competition 2021

American-Style India Pale Ale (56)

Type: All Grain
Batch Size: 4.20 gal
Boil Size: 6.58 gal
Boil Time: 60 min
End of Boil Vol: 5.16 gal
Final Bottling Vol: 3.80 gal
Fermentation: Ale, Two Stage

Date: 04 May 2021
Brewer:
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch - Bubba
Efficiency: 70.00 %
Est Mash Efficiency: 82.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 7.7 oz	Genie Pale (2.1 SRM)	Grain	1	69.3 %	0.66 gal
3 lbs 10.1 oz	English Pale Ale - Root Shooting (5.0 SRM)	Grain	2	29.7 %	0.28 gal
1.5 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3	0.7 %	0.01 gal
0.4 oz	Acid Malt (3.0 SRM)	Grain	4	0.2 %	0.00 gal
1.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	5	19.6 IBUs	-
2.00 oz	Amarillo [9.20 %] - Boil 20.0 min	Hop	6	28.5 IBUs	-
2.00 oz	Cascade [5.50 %] - Boil 20.0 min	Hop	7	17.0 IBUs	-
0.84 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-	-
3.00 oz	Amarillo [9.20 %] - 4.0 Days Into Primary for 7.0 Days	Hop	9	0.0 IBUs	-
2.00 oz	Cascade [5.50 %] - 4.0 Days Into Primary for 7.0 Days	Hop	10	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 7.0 %
Bitterness: 65.1 IBUs
Est Color: 6.2 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body,
 No Mash Out
Sparge Water: 4.22 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.68
Measured Mash PH: 5.20

Total Grain Weight: 12 lbs 3.7 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.29 qt of water at 163.7 F	152.0 F	60 min

Sparge: Fly sparge with 4.22 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: Keg
Pressure/Weight: 25.61 PSI
Keg/Bottling Temperature: 70.0 F

Volumes of CO2: 2.3
Carbonation Est: None
Carbonation (from Meas Vol): None

Fermentation: Ale, Two Stage
Fermenter:

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with *BeerSmith*