

Elvis Juice

Brewhouse Efficiency80%

Batch Size:6.50 Gal

Starting Boil Size:7.11 Gal

Style:American IPA

Method:All Grain

Boil Time:60.0 Min

Recipe Date:11/7/22

Ozarks Mountain Brew

Head Brewer:**Oz**

Original Gravity

1.068

Final Gravity

1.017

Boil Gravity

1.062

Abv

6.69%

IBU

44.79

Color

7.91°L

PH

5.40

Fermentables	14.50 lbs	Amount	Bill	PPG	Color L	Mash Time
GE - Pale Ale		12.00 lb	82.8%	39	2.0°L	
BE - CaraVienne		2.50 lb	17.2%	34	20.0°L	

Brew Steps	8.63 Gal	Temp	Description	Time
Add strike water		159.3 °F	add infusion water and heat to 152	60.0 Min
Recirculation	7.3 Gal	155.0 °F	add grain to basket and submerge then stir	60.0 Min
Mash out		170.0 °F	stir then raise temp to 170	15.0 Min
Sparge	1.4 Gal	170.0 °F	lift basket and add water sparge to 7 gallons	10.0 Min
Fly sparge		170.0 °F	recirculate after sparging	30.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Chinook	0.25 oz	12.18	Pellet			60.0 Min
Simcoe	0.50 oz	3.59	Pellet			5.0 Min
Amarillo	0.50 oz	2.43	Pellet			5.0 Min
Mosaic	1.00 oz	7.07	Pellet			5.0 Min
Citra	1.00 oz	6.23	Pellet			5.0 Min
Amarillo	0.50 oz	2.43	Pellet			5.0 Min
Simcoe	0.50 oz	3.59	Pellet			5.0 Min
Citra	2.00 oz	2.47	Pellet	Hop Stand	150.0 °F	30.0 Min
Amarillo	2.00 oz	1.93	Pellet	Hop Stand	150.0 °F	30.0 Min
Simcoe	2.00 oz	2.86	Pellet	Hop Stand	150.0 °F	30.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	5.0 g					
Canning/Sea Salt	4.0 g					
80% Lactic Acid	5.00 ml			1.4 ml		

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	5.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tsp	Primary	Add to boil	5.0 Min
Gelatin	1.0 Tsp	Keg	add while carbing	

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	CellarScience	CALI	89 °F to 72 °F	Medium	80%	

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	71.5	20.0	53.1	77.2	90.4	5.40	5.40

