

3 Baseline IPA

American IPA (21 A)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 7.00 gal
Boil Time: 60 min
End of Boil Vol: 6.25 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage, 13 Day, 66F

Date: 01 Jan 2001
Brewer: Bob
Asst Brewer:
Equipment: 4 - Digiboil MIAB
Efficiency: 70.00 %
Est Mash Efficiency: 80.0 %
Taste Rating: 30.0
Taste Notes: Full volume mash@150F, Ferment@66F, Swap Cascade and Chinook additions.
 Aerate & pitch @ 5:30AM 7/8.



Prepare for Brewing

- ☐ No yeast starter used
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 8.12 gal
- ☐ Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
11 lbs	Sack American Premium 2 Row (2.0 SRM)	Grain	1	88.0 %	0.86 gal
1 lbs	Crystal 20L, Briess (20.0 SRM)	Grain	2	8.0 %	0.08 gal
8.0 oz	Victory Malt, Briess (28.0 SRM)	Grain	3	4.0 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 32.46 qt of water at 158.6 F	150.0 F	75 min

- ☐ Sparge Water Acid: None
- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 7.00 gal
- ☐ Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
31.00 g	Chinook, [13.10 %] - Boil 60.0 min	Hop	4	34.4 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	5	-	-
57.00 g	Chinook, [13.10 %] - Boil 10.0 min	Hop	6	31.4 IBUs	-
57.00 g	Crystal [3.30 %] - Boil 1.0 min	Hop	7	4.5 IBUs	-
0.50 tsp	Wyeast nutrient (Boil)	Other	8	-	-

- ☐ Estimated Post Boil Vol: 6.25 gal and Est Post Boil Gravity: 1.061 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	New World Strong Ale for starters (Mangrove Jack's #M42)	Yeast	9	-	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.061 SG)
☐ Measure Actual Batch Volume _____ (Target: 5.25 gal)

Fermentation

- ☐ 01 Jan 2001 - Primary Fermentation (13.00 days at 66.0 F ending at 68.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
28.00 g	Centenial [8.40 %] - Dry Hop 6.0 Days	Hop	10	0.0 IBUs	-
28.00 g	Chinook, [13.10 %] - Dry Hop 6.0 Days	Hop	11	0.0 IBUs	-
28.00 g	Crystal [3.30 %] - Dry Hop 6.0 Days	Hop	12	0.0 IBUs	-

- ☐ Measure Final Gravity: _____ (Estimate: 1.010 SG)
☐ Date Bottled/Kegged: 14 Jan 2001 - Carbonation: Keg with 9.15 PSI
☐ Age beer for 21.00 days at 38.0 F
☐ 04 Feb 2001 - Drink and enjoy!

Notes