

Recipe: *Baseline IPA
 Brewer: Bob
 Style: American IPA
 TYPE: All Grain

Recipe Specifications

 Boil Size: 7.00 gal
 Post Boil Volume: 6.25 gal
 Batch Size (fermenter): 5.25 gal
 Bottling Volume: 5.00 gal
 Estimated OG: 1.062 SG
 Estimated Color: 6.7 SRM
 Estimated IBU: 69.1 IBUs
 Brewhouse Efficiency: 70.00 %
 Est Mash Efficiency: 80.0 %
 Boil Time: 60 Minutes

Ingredients:

Amt	Name	Type
#	%/IBU Volume	
11 lbs	Viking 2-row Extra Pale (1.8 SRM)	Grain
88.0 %	0.86 gal	
1 lbs	Crystal 20L, Briess (20.0 SRM)	Grain
8.0 %	0.08 gal	
8.0 oz	Victory Malt, Briess (28.0 SRM)	Grain
4.0 %	0.04 gal	
28.00 g	Chinook, [13.10 %] - Boil 60.0 min	Hop
40.2 IBUs	-	
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining
57.00 g	Cascade, 2017 [7.20 %] - Boil 10.0 min	Hop
20.8 IBUs	-	
57.00 g	Crystal 9/19 [5.70 %] - Boil 1.0 min	Hop
8.0 IBUs	-	
0.50 tsp	Wyeast nutrient (Boil)	Other
1.0 pkg	New World Strong All (Mangrove Jack Yeast)	
28.00 g	Centennial [8.40 %] - Dry Hop 6.0 Days	Hop
28.00 g	Chinook, [13.10 %] - Dry Hop 6.0 Days	Hop
28.00 g	Crystal [3.30 %] - Dry Hop 6.0 Days	Hop

Mash Schedule: 21 - MIAB, Medium/Light Body 150F
 Total Grain Weight: 12 lbs 8.0 oz

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