

# Founders Centennial IPA

Recipe Date: 8/23/19

Brewhouse Efficiency	85%	Style:	American IPA	Ozarks Mountain Brew
Batch Size:	12.0 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.9 Gal	Boil Time:	60 min	Ozarks

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.067	1.016	1.054	6.72%	50.79	11.07°L	5.37

Fermentables	Amount	Bill	PPG	Color L	Mash Time
Pale Ale	22.00 lbs	85%	37.0	4.0	60 min
Munich - Light 10L	2.00 lbs	8%	33.0	10.0	60 min
Caramel / Crystal 60L	1.50 lbs	6%	34.0	60.0	60 min
CaraMunich	0.50 lbs	2%	33.0	50.0	60 min

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	10.9 Gal	162.8 °F	Infuse strike water to reach target	10.7 Gal	15 min
Recirculation		153.0 °F	Continuous recirculation	9.7 Gal	60 min
Temperature		168.0 °F	Raise temp to mashout	20.5 Gal	15 min
Fly sparge	9.5 Gal	168.0 °F	Raise water to above grain, fly sparge		60 min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	2.00 oz	21.57	Pellet	FWH	212.0 °F	60 min
Centennial	8.00 oz	29.22	Pellet	Whirlpool	170.0 °F	30 min

Salts	Mash	Amount	Use	Time	Sparge	Amount	Use	Time
Gypsum		18.0 g	Mash	60 min				
Calc. Chloride		12.0 g	Mash	60 min				
85% Phosphoric		8.0 ml	Mash	60 min		7.3 ml	Sparge	60 min

Others	Mash	Time	Use	Description
Campden tablet	1.0 Each	60.0 Min	Mash	add to strike water
Whirlfloc tablet	1.0 Each	10.0 Min	Mash	add to boil
Yeast Nutrient	1.0 Tbsp	10.0 Min	Mash	add to boil
Gelatin	1.0 Tsp		Keg	added to keg after cold

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	

Water	Calcium	Magnesium	Sodium	Chloride	Sulfate	Mash PH	Sparge PH
Slightly Bitter	125	2	6	87	143	5.37	5.40

Notes: