

Ozarks Hop Head

Recipe Date:

Brewhouse Efficiency	85%	Style:	American Pale Ale	Ozarks Mountain Brew
Batch Size:	12.00 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.31 Gal	Boil Time:	60.0 Min	Oz

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.052	1.012	1.043	5.22%	75.61	5.48°L	5.26

Fermentables	20 lb. 00 oz.	Amount	Bill	PPG	Color L	Mash Time
Pale Ale		16.00 lb	80.0%	37	4.0°L	60.0 Min
Vienna		4.00 lb	20.0%	35	4.0°L	60.0 Min

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	8.30 Gal	161.0 °F	Underlet strike water	8.3 Gal	15.0 Min
Recirculation		152.0 °F	Stir, Recirculate mash	11.0 Gal	60.0 Min
Sparge Infusio	11.00 Gal	172.5 °F	Stir, Raise to mash out	19.2 Gal	15.0 Min
Fly sparge		170.0 °F	Fly Sparge		60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	26.92	Pellet	Boil	209.0 °F	60.0 Min
Citra	2.00 oz	25.00	Pellet	Boil	209.0 °F	20.0 Min
Amarillo	2.00 oz	14.33	Pellet	Boil	209.0 °F	20.0 Min
Citra	3.50 oz	5.25	Pellet	Whirlpool	170.0 °F	30.0 Min
Amarillo	3.50 oz	4.10	Pellet	Whirlpool	170.0 °F	30.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	15.0 g	Mash	60.0 Min			
Calc. Chloride	5.0 g	Mash	60.0 Min			
85% Phosphoric	10.00 ml	Mash	60.0 Min	5.8 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Crush, add to strike water, recirculate	60.0 Min
Whirlfloc tablet	1.0 Each	Boil	Crush, add after whirlpool	10.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil near flamout	10.0 Min
Gelatin	1.0 Tbsp	Keg		

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	2

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4-2)	Mash PH	Sparge PH
Very Bitter	95.5	7.0	12.0	46.1	126.9	5.26	6.00

Notes: