

240 Roth IPA 5G All grain

American IPA (21 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 28 Jan 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 359.86 ml warm water and add optional 18.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.17 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 5.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	80.5 %	0.73 gal
1 lbs 4.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	10.8 %	0.10 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	8.7 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.61 gal of water at 166.2 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.55 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Cascade [5.50 %] - First Wort 60.0 min	Hop	4	18.3 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.059 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	5	15.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 15.0 min, 194.4 F	Hop	6	9.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.067 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	American West Coast Ale (Lallemand/Danstar #BRY-97)	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.067 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 28 Jan 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Feb 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 11 Feb 2021 - Carbonation: Keg with 20.72 PSI
- Age beer for 30.00 days at 65.0 F
- 13 Mar 2021 - Drink and enjoy!

Notes