

# BITW WIPA

American IPA (21 A)

**Type:** Extract

**Batch Size:** 23.00 L

**Boil Size:** 27.59 L

**Boil Time:** 60 min

**End of Boil Vol:** 24.94 L

**Final Bottling Vol:** 22.05 L

**Date:** 14 Mar 2020

**Version:** 1

**Brewer:** Francisco Moreno

**Asst Brewer:**

**Equipment:** ROBOBREW

**Fermentation:** Ale, Two Stage

**Taste Rating:** 30.0



**Taste Notes:** - A very nice IPA

## Prepare for Brewing

- ☐ Hydrate yeast with 2532.69 ml warm water and add optional 126.6 g of GoFerm
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 27.59 L
- ☐

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
27.59 L	Pinar	Water	1	-	-
6.96 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
1.08 g	Baking Soda (Mash)	Water Agent	3	-	-
0.34 g	Salt (Mash)	Water Agent	4	-	-
0.22 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	5	-	-

## Mash or Steep Grains

- ☐ Steep Water Volume: 4.82 L
- ☐ Steep Grain Weight: 0.58 kg
- ☐ Steep Time: 30
- ☐ Steep Temp: 68.3

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
0.58 kg	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	7	7.6 %	0.38 L

## Boil Wort with Extract

- ☐ Boil Fermentables Weight: 0.00 kg
- ☐ Boil Fermentables Volume: 0.00 L
- ☐ Est Boil Water Addition: 22.77 L
- ☐ Target Boil Volume: 27.59 L
- ☐ Estimated pre-boil gravity is 1.056 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.22 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	8	34.7 IBUs	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.22 oz	Citra [12.00 %] - Steep/Whirlpool 15.0 min, 90.2 C	Hop	9	10.3 IBUs	-

- ☐ Estimated Post Boil Vol: 24.94 L and Est Post Boil Gravity: 1.062 SG

## Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 23.00 L

## Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.062 SG)
- ☐ Measure Actual Batch Volume \_\_\_\_\_ (Target: 23.00 L)
- ☐ Add water if needed to achieve final volume of 23.00 L

## Fermentation

- ☐ 14 Mar 2020 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- ☐ 18 Mar 2020 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

## Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Citra [12.00 %] - Dry Hop 3.0 Days	Hop	11	0.0 IBUs	-
2.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs	-

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- ☐ Date Bottled/Kegged: 28 Mar 2020 - Carbonation: Keg with 12.54 PSI
- ☐ Age beer for 30.00 days at 18.3 C
- ☐ 27 Apr 2020 - Drink and enjoy!

## Notes

Straightforward extract batch - easy to manage