



PyscH0Pathy

14-B American IPA

Size: 5.0†gal

Efficiency: 86.0%

Attenuation: 87.0%

Original Gravity: 1.061

Terminal Gravity: 1.008

Color: 6.04

Alcohol: 6.93%

Bitterness: 71.2

Ingredients:

7.95†lb (78.6%) 2-Row Brewers Malt - added during mash
1.69†lb (16.7%) Vienna Malt - added during mash
0.24†lb (2.4%) 2-Row Caramel Malt 40L - added during mash
0.24†lb (2.4%) 2-Row CarapilsÆ Malt - added during mash
0.46†oz (7.2%) Galena (13.1%) - added during boil, boiled 60†m
0.39†oz (6.0%) Chinook (10.6%) - added during boil, boiled 45†m
0.83†oz (12.9%) Centennial (8.4%) - added during boil, boiled 30†m
0.94†oz (14.6%) Centennial (8.4%) - added during boil, boiled 15†m
1.3†g Yeastex - added during boil, boiled 15†m
1.0†g Brite Break - added during boil, boiled 10†m
0.62†oz (9.6%) Cascade (7.8%) - added after boil, steeped 15†m
0.27†oz (4.2%) Centennial (8.4%) - added after boil, steeped 15†m
0.1†lb (25.2%) Centennial (9.7%) - added dry to secondary fermenter
0.08†lb (20.4%) Chinook (10.3%) - added dry to secondary fermenter

