

Cold IPA-Homebrew

Type: All Grain
Batch Size: 5.0 gal
Boil Size: 5.7 gal
Boil Time: 60 min
End of Boil Vol: 5.5 gal
Final Bottling Vol: 4.8 gal
Fermentation: Typical Ale
Taste Notes:



Prepare for Brewing

Total Water Needed: 7.2 gal

Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.2 gal	Distilled Water	Water	1	-	-
6.45 ml	Lactic Acid (Mash)	Water Agent	2	-	-
1.96 g	Calcium Chloride (Mash)	Water Agent	3	-	-
1.63 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
1.24 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	5	-	-
0.07 g	Chalk (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 4.0 oz	Maize, Pale Yellow Malt, Grouse (2.0 SRM)	Grain	7	51.2 %	0.4 gal
2 lbs 8.0 oz	Rice, Biscuit 4L, Eckert (4.0 SRM)	Grain	8	24.4 %	0.2 gal
2 lbs 8.0 oz	Rice, Biscuit, Eckert (4.0 SRM)	Grain	9	24.4 %	0.2 gal
11.00 ml	Ondea Pro (Mash 130.0 mins)	Other	10	-	-
10.00 ml	Termamyl SC (Mash 130.0 mins)	Other	11	-	-
8.00 ml	Ceremix Flex (Mash 130.0 mins)	Other	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 3.5 gal of water at 139.36 F	125.00 F	20 min
Mash Step	Heat to 148.00 F over 30 min	148.00 F	45 min
Mash Step	Heat to 175.00 F over 30 min	175.00 F	20 min

- Fly sparge with 3.7 gal water at 185.00 F
- Add water to achieve boil volume of 5.7 gal
- Estimated pre-boil gravity is 1.053 SG

Notes

Dry-Hopped on Day 4

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Gemini [11.30 %] - Boil 60.0 min	Hop	13	20.2 IBUs	-
0.25 oz	Emerald Spire [9.60 %] - Boil 60.0 min	Hop	14	8.6 IBUs	-
2.14 g	Calcium Chloride (Boil)	Water Agent	15	-	-
1.77 g	Epsom Salt (MgSO4) (Boil)	Water Agent	16	-	-
1.36 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	17	-	-
0.07 g	Chalk (Boil)	Water Agent	18	-	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	19	-	-
0.50 oz	Paradigm [8.40 %] - Boil 15.0 min	Hop	20	9.3 IBUs	-
1.61 g	Yeastex 61 (Boil 10.0 mins)	Other	21	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Emerald Spire [9.60 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	22	12.9 IBUs	-
0.75 oz	Gemini [11.30 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	23	11.4 IBUs	-
0.75 oz	Paradigm [8.40 %] - Steep/Whirlpool 30.0 min, 194.44 F	Hop	24	8.5 IBUs	-

Estimated Post Boil Vol: 5.5 gal and Est Post Boil Gravity: 1.058 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.0 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50.3 ml]	Yeast	25	-	-

- Measure Actual Original Gravity _____ (Target: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 5.0 gal)

Fermentation

- Primary temp: 64.00 F Primary length: 12.00 days
- Secondary temp: 64.00 F Secondary length: 0.00 days
- Tertiary temp: 65.00 F Tertiary length: 7.00 days

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Emerald Spire [9.60 %] - 0.0 Days Into Secondary for 5.0 Days	Hop	26	0.0 IBUs	-
1.25 oz	Gemini [11.30 %] - 0.0 Days Into Secondary for 5.0 Days	Hop	27	0.0 IBUs	-
1.25 oz	Paradigm [8.40 %] - 0.0 Days Into Secondary for 5.0 Days	Hop	28	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Carbonation: Keg with 14.89 PSI
- Drink and enjoy!