

# Fresh Squeezed IPA

American IPA (14 B)

**Type:** All Grain

**Batch Size:** 11.00 gal

**Boil Size:** 13.63 gal

**Boil Time:** 90 min

**End of Boil Vol:** 11.96 gal

**Final Bottling Vol:** 10.00 gal

**Fermentation:** Californial Ale Yeast

**Taste Notes:**

**Date:** 11 Jan 2015

**Brewer:** Russell Leu

**Asst Brewer:** Charlie the Dog

**Equipment:** Clover Creek Brewery - All Barley

**Efficiency:** 73.00 %

**Est Mash Efficiency:** 76.3 %

**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU
12.00 gal	Firgrove Mutual - South Hill, Washington	Water	1	-
26 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	81.3 %
2 lbs 8.0 oz	Munich Malt - 10L (10.0 SRM)	Grain	3	7.8 %
2 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	6.3 %
1 lbs 8.0 oz	White Wheat Malt (2.4 SRM)	Grain	5	4.7 %
0.75 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	6	14.0 IBUs
1.20 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	7	-
2.50 oz	Citra [12.00 %] - Boil 15.0 min	Hop	8	21.4 IBUs
2.50 oz	Mosaic Hop [12.50 %] - Boil 15.0 min	Hop	9	22.3 IBUs
2.50 oz	Citra [12.00 %] - Steep/Whirlpool 0.0 min	Hop	10	0.0 IBUs
1.2 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-
2.50 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	12	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.077 SG

**Est Final Gravity:** 1.017 SG

**Estimated Alcohol by Vol:** 8.0 %

**Bitterness:** 57.7 IBUs

**Est Color:** 10.6 SRM

**Measured Original Gravity:** 1.075 SG

**Measured Final Gravity:** 1.008 SG

**Actual Alcohol by Vol:** 8.9 %

**Calories:** 252.0 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body

**Sparge Water:** 2.17 gal

**Sparge Temperature:** 168.0 F

**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 32 lbs

**Grain Temperature:** 72.0 F

**Tun Temperature:** 72.0 F

**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 40.00 qt of water at 163.7 F	152.0 F	60 min
Mash Out	Add 22.40 qt of water at 200.7 F	168.0 F	10 min

**Sparge:** Fly sparge with 2.17 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 7.15 oz

**Keg/Bottling Temperature:** 70.0 F

**Fermentation:** Californial Ale Yeast

**Volumes of CO2:** 2.3

**Carbonation Used:** Bottle with 7.15 oz Table

Sugar

**Age for:** 7.00 days

**Storage Temperature:** 65.0 F

## Notes

Total Pain In The ASS to brew - Kept getting a stuck mash for the whole mash. Then it kept cloggin the trub filter... Spilled a lot on the floor.

SG less than 1.020 on 2/14/15 - smelled like a bag of weed - very aromatic and tasty but not very bitter. Should be very good.

Dumped the dry hop pellets in on 2/15/15

Finally tasted on 2/24/15 - Mmmm Mmmm good!! Could be more bitter. Efficiency sucked because of all the sticking problems I was having. Next time this is brewed make sure that you have the water volumes perfect and then heat an extra gallon of sparge water just in case.

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