

Samm I Am

American IPA (14 B)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 11.94 gal
Boil Time: 60 min
End of Boil Vol: 11.44 gal
Final Bottling Vol: 11.00 gal
Fermentation: Californial Ale Yeast

Date: 10 Apr 2016
Brewer: Russell Leu
Asst Brewer:
Equipment: Clover Creek Brewery
Efficiency: 72.00 %
Est Mash Efficiency: 72.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
27 lbs	Pale Malt (2 Row), Great Western Malting (2.0 SRM)	Grain	1	91.5 %
1 lbs	Munich Malt - 10L (10.0 SRM)	Grain	2	3.4 %
1 lbs	Wheat Malt, Gambrinus (2.0 SRM)	Grain	3	3.4 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	4	1.7 %
1.50 oz	Magnum [11.90 %] - First Wort 60.0 min	Hop	5	29.6 IBUs
1.50 oz	Magnum [11.90 %] - Boil 60.0 min	Hop	6	26.9 IBUs
0.50 oz	Amarillo Gold [8.50 %] - Boil 30.0 min	Hop	7	4.9 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-
0.50 oz	Amarillo Gold [8.50 %] - Boil 15.0 min	Hop	9	3.2 IBUs
1.00 oz	Mosaic Hop [12.50 %] - Boil 5.0 min	Hop	10	3.8 IBUs
1.00 oz	Mosaic Hop [12.50 %] - Steep/Whirlpool 0.0 min	Hop	11	0.0 IBUs
1.0 pkg	California Ale V (White Labs #WLP051) [35.49 ml]	Yeast	12	-
4.00 oz	Simcoe [13.00 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
3.00 oz	Mosaic Hop [12.50 %] - Dry Hop 7.0 Days	Hop	14	0.0 IBUs
1.00 oz	Amarillo Gold [8.50 %] - Dry Hop 7.0 Days	Hop	15	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.070 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 6.7 %
Bitterness: 68.4 IBUs
Est Color: 6.1 SRM

Measured Original Gravity: 1.068 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 7.9 %
Calories: 226.9 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 5.67 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 29 lbs 8.0 oz
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 39.23 qt of water at 165.2 F	154.0 F	60 min

Sparge: Fly sparge with 5.67 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: Keg with priming agent
Pressure/Weight: 3.93 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Californial Ale Yeast

Volumes of CO2: 2.3
Carbonation Used: Keg with 3.93 oz Table Sugar
Age for: 7.00 days
Storage Temperature: 65.0 F

Notes

This yeast stinks.... Litterally... But it's going to town... Very Sulphery.

6 days later SG 1.012 - Tasting good but still quite sweet.
 4/10/16 - not so sweet anymore - last of dry hops put in the fermenter.

30 Bomber Bottles

Bottled with 4oz cane sugar in five gallons

Kegged on 4/26/16

Created with *BeerSmith*