

Azacca & Galaxy IPA Dou

American IPA (21 A)

Type: All Grain

Batch Size: 12.25 gal

Boil Size: 14.28 gal

Boil Time: 60 min

End of Boil Vol: 13.28 gal

Final Bottling Vol: 11.25 gal

Fermentation: Ale, Single Stage

Date: 27 Jun 2017

Brewer: Erik

Asst Brewer:

Equipment: Robs Kettle

Efficiency: 74.00 %

Est Mash Efficiency: 77.0 %

Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 17.85 gal
- ☐ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
22 lbs 4.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	73.6 %
4 lbs	Wheat - White Malt (Briess) (2.3 SRM)	Grain	2	13.2 %
2 lbs	Wheat, Flaked (1.6 SRM)	Grain	3	6.6 %
1 lbs	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4	3.3 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	5	1.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 9.30 gal of water at 162.5 F	151.0 F	60 min

- ☐ Sparge Water Acid:
- ☐ Batch sparge with 4 steps (Drain mash tun , 2.85gal, 2.85gal, 2.85gal) of 168.0 F water
- ☐

First Wort Hops

Amt	Name	Type	#	%/IBU
2.00 oz	Magnum [12.00 %] - First Wort 60.0 ...	Hop	6	35.7 IBUs

- ☐ Add water to achieve boil volume of 14.28 gal
- ☐ Estimated pre-boil gravity is 1.060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Sugar, Table (Sucrose) (1.0 SRM)	Sugar	7	1.7 %
0.50 oz	Centennial [9.20 %] - Boil 30.0 min	Hop	8	4.8 IBUs
1.00 oz	Azacca [10.30 %] - Boil 15.0 min	Hop	9	6.9 IBUs
1.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	10	6.7 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 15.0 min	Hop	11	9.4 IBUs
1.00 oz	Azacca [10.30 %] - Boil 10.0 min	Hop	12	5.1 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 10.0 min	Hop	13	6.9 IBUs
1.00 oz	Azacca [10.30 %] - Boil 5.0 min	Hop	14	2.8 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 5.0 min	Hop	15	3.8 IBUs

Steeped Hops

Amt	Name	Type	#	%/IBU
1.50 oz	Azacca [10.30 %] - Steep/Whirlpool 0.0 ...	Hop	16	0.0 IBUs
0.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 0.0 ...	Hop	17	0.0 IBUs

- ☐ Estimated Post Boil Vol: 13.28 gal and Est Post Boil Gravity: 1.068 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 12.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-0...	Yeast	18	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.068 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 12.25 gal)
- ☐ Add water if needed to achieve final volume of 12.25 gal

Fermentation

- ☐ 27 Jun 2017 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)



Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
4.50 oz	Azacca [10.30 %] - Dry Hop 4.0 Days	Hop	19	0.0 IBUs
4.50 oz	Galaxy [14.00 %] - Dry Hop 4.0 Days	Hop	20	0.0 IBUs

- ☐ Measure Final Gravity: _____ (Estimate: 1.013 SG)
- ☐ Date Bottled/Kegged: 11 Jul 2017 - Carbonation: Keg with 12.54 PSI
- ☐ Age beer for 30.00 days at 65.0 F
- ☐ 10 Aug 2017 - Drink and enjoy!

Notes