

DIE IPA

Type: All Grain Batch Size: 10.00 L	Boil Size: 19 L Boil Time: 75 min	End of Boil Vol: 14 L Final Bottling Vol: 10.00 L	Fermentation: Ale, Two Stage Efficiency: 80.00 %	Est Mash Efficiency: 90.3 %
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Prepare for Brewing

- Hydrate yeast with 201.70 ml warm water
 - Clean and Prepare Brewing Equipment
- Total Water Needed: 23 L

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 kg	CHÂTEAU PALE ALE (8.5 EBC)	Grain	1	34.5 %	0.65 L
1.00 kg	CHÂTEAU PILSEN 2RS (3.0 EBC)	Grain	2	34.5 %	0.65 L
0.50 kg	CHÂTEAU MUNICH (25.0 EBC)	Grain	3	17.2 %	0.33 L
0.20 kg	CHÂTEAU CARA RUBY® (50.0 EBC)	Grain	4	6.9 %	0.13 L
0.20 kg	Wheat, Torrified (3.3 EBC)	Grain	5	6.9 %	0.13 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 8.5 L of water at 73.8 C	66.1 C	60 min

- Batch sparge with 2 steps (4.5L, 10L) of 75.6 C water
- Add water to achieve boil volume of 19 L
- Estimated pre-boil gravity is 13 Brix

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Nugget [12.00 %] - Boil 30.0 min	Hop	6	41.6 IBUs	-
15.00 g	Cascade [5.50 %] - Boil 30.0 min	Hop	7	11.5 IBUs	-
15.00 g	Willamette [5.00 %] - Boil 15.0 min	Hop	8	6.7 IBUs	-
10.00 g	Cascade [5.00 %] - Boil 15.0 min	Hop	9	4.5 IBUs	-
10.00 g	Willamette [5.00 %] - Boil 5.0 min	Hop	10	1.8 IBUs	-
8.00 ml	Spindasol SB1 (Boil)	Fining	11	-	-
10.00 g	Cascade [5.00 %] - Boil 0.0 min	Hop	12	0.0 IBUs	-

- Estimated Post Boil Vol: 14 L and Est Post Boil Gravity: 17.5 Brix

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	FERMOALE AY3 (AEB #AY3)	Yeast	13	-	-

- Measure Actual Original Gravity _____ (Target: 17.5 Brix)
- Measure Actual Batch Volume _____ (Target: 10.00 L)

Fermentation

- Primary Fermentation (7.00 days at 19.4 C ending at 19.4 C)
- Secondary Fermentation (7.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
10.00 g	Cascade [5.50 %] - 3.0 Days Before Bottling for 14.0 Days	Hop	14	0.0 IBUs	-
5.00 g	Cascade [5.00 %] - 3.0 Days Before Bottling for 7.0 Days	Hop	15	0.0 IBUs	-
8.00 ml	Spindasol SB3 (Bottling)	Fining	16	-	-

Measure Final Gravity: _____ (Estimate: 4.5 Brix)

Date Bottled/Kegged: _____ - Carbonation: Bottle with 60 g Table Sugar

Age beer for 28.00 days at 19.4 C