

KLOBORATION IPA

American IPA (14 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 8.24 gal
Boil Time: 60 min
End of Boil Vol: 6.24 gal
Final Bottling Vol: 4.25 gal
Fermentation: Ale, Two Stage

Date: 04 Dec 2014
Brewer: Andy VanderKlok
Asst Brewer:
Equipment: Stainless Kegs (10 Gal/37.8 L) - All Grain
Efficiency: 70.00 %
Est Mash Efficiency: 84.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	88.0 %
12.0 oz	Caramel Malt - 40L (Briess) (40.0 SRM)	Grain	2	6.0 %
12.0 oz	Vienna Malt (Briess) (3.5 SRM)	Grain	3	6.0 %
1.00 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	4	39.0 IBUs
0.50 oz	Centennial [10.00 %] - Boil 10.0 min	Hop	5	5.9 IBUs
0.50 oz	Galaxy [14.00 %] - Boil 10.0 min	Hop	6	8.2 IBUs
1.00 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs
1.00 oz	Galaxy [14.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs
1.00 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs
1.00 oz	Galaxy [14.00 %] - Dry Hop 7.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 53.1 IBUs
Est Color: 6.6 SRM

Measured Original Gravity: 0.000 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: -75.8 %
Calories: 34.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 5.83 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 12 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 4.91 gal of water at 161.3 F	152.0 F	60 min

Sparge: Fly sparge with 5.83 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: 3.34 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.34 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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