

# 24 MPH IPA

Category: 14 - India Pale Ale (IPA)  
Subcategory: B - American IPA



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Kettle Volume: 12.21 gal @ 212 °F (1.067)      Efficiency: 80%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 11 gal @ 68 °F (1.072)

## Ingredients:

24.5 lb (86.0%) Premium 2-Row Malt; Great Western - added during mash  
3 lb (10.5%) 2-Row Caramel Malt 40L; Briess - added during mash  
1 lb (3.5%) White Wheat Malt; Briess - added during mash  
2 oz (33.3%) Simcoe® (13.0%) - added during boil, boiled 60 m  
2 oz (33.3%) Falconer's Flight™ Blend (11.0%) - added during boil, boiled 20 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
1.0 tsp Irish Moss - added during boil, boiled 10 m  
2 ea Fermentis US-05 Safale US-05  
2 oz (33.3%) Amarillo® (8.5%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.072	1.056 - 1.075	
Terminal Gravity: 1.018	1.010 - 1.018	
Color: 12.73 SRM	6.0 - 15.0	
Alcohol: 7.07%	5.5% - 7.5%	
Bitterness: 65.2	40.0 - 70.0	

## Analysis:

Efficiency: 80%  
Kettle Gravity: 1.067  
Original Gravity: 1.072

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.7%	Alcohol: 19.93 g	137.49 kcal
Terminal Extract: 1.018	1.028	Carbs: 24.95 g	94.8 kcal
		Protein: 1.75 g	6.99 kcal
% Alcohol: 7.07% ABV	5.52% ABW		Total: 239.28 kcal