

# Another IPA



Category:  
Subcategory: Untitled Style

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Kettle Volume: 7.5 gal @ 212 °F (1.046)      Efficiency: 82%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 1.25 gal  
Water Volume Added: 0.0 gal  
Final Volume: 6 gal @ 68 °F (1.055)

## Ingredients:

9 lb (80.0%) NW Pale Malt; Great Western - added during mash  
6 oz (3.3%) Crystal Malt 20°L - added during mash  
6 oz (3.3%) Crystal Malt 60°L - added during mash  
.75 lb (6.7%) Victory® Malt; Briess - added during mash  
.75 lb (6.7%) White Wheat Malt - added during mash  
.25 oz (4.2%) Chinook (13.0%) - added first wort, boiled 60 m  
.25 oz (4.2%) Magnum (14.5%) - added first wort, boiled 60 m  
.25 oz (4.2%) Chinook (13.0%) - added during boil, boiled 20 m  
.25 oz (4.2%) Magnum (14.5%) - added during boil, boiled 20 m  
1 ea Whirlfloc Tablets (Irish moss) - added during boil, boiled 5 m  
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m  
.5 oz (8.3%) Chinook (13.0%) - added during boil, boiled 5 m  
.5 oz (8.3%) Magnum (14.5%) - added during boil, boiled 5 m  
2 oz (33.3%) Ekuant LupulN<sup>2</sup> (15.0%) - added after boil, steeped 15 m  
2 oz (33.3%) Mosaic LupulN<sup>2</sup> (12.5%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.055	1.000 - 1.100	
Terminal Gravity: 1.014	1.000 - 1.100	
Color: 12.17 SRM	0.0 - 50.0	
Alcohol: 5.4%	0.0% - 10.0%	
Bitterness: 89.6	0.0 - 100.0	

## Analysis:

Efficiency: 82%  
Kettle Gravity: 1.046  
Original Gravity: 1.055

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.1%	Alcohol: 15.22 g	105.04 kcal
Terminal Extract: 1.014	1.021	Carbs: 19.07 g	72.45 kcal
		Protein: 1.33 g	5.34 kcal
% Alcohol: 5.4% ABV	4.23% ABW		Total: 182.83 kcal