

Aphotic Zone CDA



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

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Kettle Volume: 6.48 gal @ 212 °F (1.042) Efficiency: 80%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.047)

Ingredients:

1.0 tsp Irish Moss - added during boil, boiled 10 m
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m
8 lb (79.0%) Premium 2-Row Malt; Great Western - added during mash
.75 lb (7.4%) Midnight Wheat; Briess - added during mash
.63 lb (6.2%) Special Roast Malt; Briess - added during mash
.25 lb (2.5%) White Wheat Malt; Briess - added during mash
.5 lb (4.9%) Caramel Malt 40L; Briess - added during mash
1 oz (18.2%) Magnum (14.5%) - added first wort, boiled 60 m
.5 oz (9.1%) Magnum (14.5%) - added during boil, boiled 20 m
1 oz (18.2%) Simcoe® (13.0%) - added during boil, boiled 20 m
1 oz (18.2%) Simcoe® (13.0%) - added during boil, boiled 5 m
2 oz (36.4%) Simcoe® (13.0%) - added dry to primary fermenter

Style:

Recipe	Guideline	
Original Gravity: 1.047	1.056 - 1.075	
Terminal Gravity: 1.012	1.010 - 1.018	
Color: 26.18 SRM	6.0 - 15.0	
Alcohol: 4.62%	5.5% - 7.5%	
Bitterness: 96.8	40.0 - 70.0	

Analysis:

Efficiency: 80%
Kettle Gravity: 1.042
Original Gravity: 1.047

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.3%	Alcohol: 13.0 g	89.73 kcal
Terminal Extract: 1.012	1.018	Carbs: 16.27 g	61.82 kcal
		Protein: 1.14 g	4.56 kcal
% Alcohol: 4.62% ABV	3.62% ABW		Total: 156.11 kcal