

# Aphotic Zone CDA v. 2.0



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

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Kettle Volume: 13.25 gal @ 212 °F (1.038)      Efficiency: 80%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 12 gal @ 68 °F (1.041)

## Ingredients:

15 lb (74.1%) Premium 2-Row Malt; Great Western - added during mash  
2.5 lb (12.3%) Midnight Wheat; Briess - added during mash  
1.25 lb (6.2%) Special Roast Malt; Briess - added during mash  
.5 lb (2.5%) White Wheat Malt; Briess - added during mash  
1 lb (4.9%) Caramel Malt 40L; Briess - added during mash  
2 oz (18.2%) Magnum (14.5%) - added first wort, boiled 60 m  
0.0 tsp Ferm-Cap S - added during boil  
1 oz (9.1%) Magnum (14.5%) - added during boil, boiled 20 m  
2 oz (18.2%) Simcoe® (13.0%) - added during boil, boiled 20 m  
2.2 tsp Wyeast Nutrient - added during boil, boiled 10 m  
2.2 tsp Irish Moss - added during boil, boiled 10 m  
2 oz (18.2%) Simcoe® (13.0%) - added during boil, boiled 5 m  
4 oz (36.4%) Simcoe® (13.0%) - added dry to primary fermenter

## Style:

Recipe	Guideline	
Original Gravity: 1.041	1.056 - 1.075	
Terminal Gravity: 1.010	1.010 - 1.018	
Color: 30.48 SRM	6.0 - 15.0	
Alcohol: 3.99%	5.5% - 7.5%	
Bitterness: 88.7	40.0 - 70.0	

## Analysis:

Efficiency: 80%  
Kettle Gravity: 1.038  
Original Gravity: 1.041

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.5%	Alcohol: 11.25 g	77.64 kcal
Terminal Extract: 1.010	1.016	Carbs: 14.05 g	53.4 kcal
		Protein: 0.98 g	3.93 kcal
% Alcohol: 3.99% ABV	3.14% ABW		Total: 134.97 kcal