

Big Brew Belgian IPA



Category: 21 - IPA
Subcategory: B - Specialty IPA

Author:
Date: 9/6/15

| | |
|-------------------------------------------|-------------------|
| Kettle Volume: 13.25 gal @ 212 °F (1.056) | Efficiency: 80.0% |
| Boil Duration: 1 h | Attenuation: 80% |
| Evaporation: .75 gal | |
| Water Volume Added: 0.0 gal | |
| Final Volume: 12 gal @ 68 °F (1.060) | |

Ingredients:

16.5 lb (63.5%) NW Pale Malt; Great Western - added during mash
5.5 lb (21.2%) American Vienna - added during mash
2.0 lb (7.7%) Caramel Malt 20L; Briess - added during mash
1.5 lb (5.8%) White Wheat Malt; Canada Malting - added during mash
.5 lb (1.9%) Rice Hulls - added during mash
1 oz (10.0%) Chinook (13.0%) - added during boil, boiled 60 m
2 oz (20.0%) Magnum (14.5%) - added first wort, boiled 60 m
1 oz (10.0%) Liberty (4.0%) - added during boil, boiled 30 m
1 oz (10.0%) Liberty (4.0%) - added during boil, boiled 15 m
1 oz (10.0%) Liberty (4.0%) - added during boil, boiled 5 m
2 tsp Irish Moss - added during boil, boiled 5 m
2 tsp Wyeast Nutrient - added during boil, boiled 5 m
2 ea Imperial B64 Napoleon
2 ea Clarity Ferm - added dry to primary fermenter
4 oz (40.0%) East Kent Goldings (5.0%) - added dry to primary fermenter

Style:

| Recipe | Guideline | |
|-------------------------|---------------|--|
| Original Gravity: 1.060 | 1.058 - 1.080 | |
| Terminal Gravity: 1.012 | 1.008 - 1.016 | |
| Color: 10.75 SRM | 5.0 - 15.0 | |
| Alcohol: 6.26% | 6.2% - 9.5% | |
| Bitterness: 74.3 | 50.0 - 100.0 | |

Analysis:

Efficiency: 80.0%
Kettle Gravity: 1.056
Original Gravity: 1.060

| Apparent | Real | Weight | Calories |
|-------------------------|-----------|------------------|--------------------|
| Attenuation: 80% | 64.1% | Alcohol: 17.64 g | 121.73 kcal |
| Terminal Extract: 1.012 | 1.021 | Carbs: 18.48 g | 70.22 kcal |
| | | Protein: 1.29 g | 5.17 kcal |
| % Alcohol: 6.26% ABV | 4.91% ABW | | Total: 197.13 kcal |