

Foundry IPA



Category: 21 - IPA
Subcategory: B - Specialty IPA

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Kettle Volume: 6.48 gal @ 212 °F (1.052)	Efficiency: 62.0%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: 0.75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 5.5 gal @ 68 °F (1.059)	

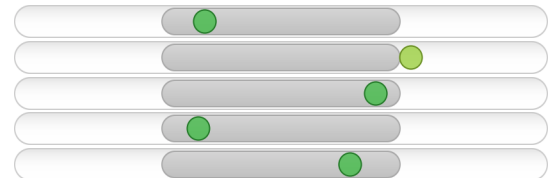
Ingredients:

5 lb (33.3%) Pure Idaho; Great Western - added during mash
5 lb (33.3%) NW Pale Malt; Great Western - added during mash
2 lb (13.3%) Rye Malt; Briess - added during mash
2 lb (13.3%) Munich 30 Lov.; Gambrinus Malting - added during mash
1 lb (6.7%) Oat Malt; Thomas Fawcett - added during mash
1 oz (25.0%) Chinook (13.0%) - added during boil, boiled 45 m
1 oz (25.0%) Bitter Gold (15%) - added during boil, boiled 15.0 m
1 oz (25.0%) Cascade (5.5%) - added during boil, boiled 5 m
1 oz (25.0%) Cascade (5.5%) - added after boil, steeped 5 m
.5 tsp Irish Moss - added during boil, boiled 5 m
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m

Water:
5 g Gypsum (Calcium Sulfate)

Style:

Recipe	Guideline
Original Gravity: 1.059	1.056 - 1.075
Terminal Gravity: 1.015	1.008 - 1.014
Color: 13.58 SRM	6.0 - 14.0
Alcohol: 5.78%	5.5% - 8.0%
Bitterness: 70.6	50.0 - 75.0



Analysis:

Efficiency: 62.0%
Kettle Gravity: 1.052
Original Gravity: 1.059

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.0%	Alcohol: 16.3 g	112.44 kcal
Terminal Extract: 1.015	1.023	Carbs: 20.41 g	77.57 kcal
		Protein: 1.43 g	5.72 kcal
% Alcohol: 5.78% ABV	4.53% ABW		Total: 195.72 kcal