

Long Hop IPA



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

Author: Tyler Ward

Kettle Volume: 12.21 gal @ 212 °F (1.075) Efficiency: 72.0%
Boil Duration: 1 h Attenuation: 76.0%
Evaporation: 0.75 gal
Water Volume Added: 0 gal
Final Volume: 11 gal @ 68 °F (1.080)

Ingredients:

28.0 lb (85.2%) 2-Row Brewers Malt; Briess - added during mash
6 oz (1.1%) Maris Otter; Crisp - added during mash
8 oz (1.5%) Carastan® Malt; Bairds Malt - added during mash
4.0 lb (12.2%) Corn Sugar - added during boil, boiled 60 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 60 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 52 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 44 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 36 m
.8 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 36 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 28 m
.8 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 28 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 20 m
.8 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 20 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 12 m
.8 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 12 m
.5 oz (6.2%) Amarillo® (8.5%) - added during boil, boiled 4 m
.8 oz (10.0%) Citra™ (12.0%) - added during boil, boiled 4 m
1.0 ea Wyeast 1764 Wyeast Pacman 1764

Style:

Recipe	Guideline	
Original Gravity: 1.080	1.056 - 1.075	
Terminal Gravity: 1.019	1.010 - 1.018	
Color: 6.29 SRM	6.0 - 15.0	
Alcohol: 8.01%	5.5% - 7.5%	
Bitterness: 81.8	40.0 - 70.0	

Analysis:

Efficiency: 72.0%
Kettle Gravity: 1.075
Original Gravity: 1.080

Apparent	Real	Weight	Calories
Attenuation: 76.0%	60.3%	Alcohol: 22.58 g	155.78 kcal
Terminal Extract: 1.019	1.030	Carbs: 27.27 g	103.61 kcal
		Protein: 1.91 g	7.63 kcal
% Alcohol: 8.01% ABV	6.24% ABW		Total: 267.02 kcal