

Sculpin Clone



Category: 21 - IPA
Subcategory: A - American IPA

Author: Tyler Ward
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Kettle Volume: 6.48 gal @ 212 °F (1.062) Efficiency: 82%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: .75 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.070)

Ingredients:

11 lb (80.0%) Premium 2-Row Malt; Great Western - added during mash
1.25 lb (9.1%) Crystal Malt 10°L - added during mash
1 lb (7.3%) Cara-Pils® Malt; Briess - added during mash
.5 lb (3.6%) Belgian Caravienne - added during mash
1 oz (16.7%) Amarillo® (8.5%) - added during mash
.5 oz (8.3%) Warrior® (16.0%) - added during boil, boiled 60 m
.25 oz (4.2%) Crystal (3.2%) - added during boil, boiled 60 m
.25 oz (4.2%) Magnum (14.5%) - added during boil, boiled 60 m
.25 oz (4.2%) Northern Brewer (8.0%) - added during boil, boiled 60 m
.25 oz (4.2%) Columbus (15.0%) - added during boil, boiled 60 m
.25 oz (4.2%) Centennial (10.0%) - added during boil, boiled 30 m
.25 oz (4.2%) Simcoe® (13.0%) - added during boil, boiled 30 m
.5 tsp Irish Moss - added during boil, boiled 5 m
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m
1 oz (16.7%) Amarillo® (8.5%) - added during boil
1 oz (16.7%) Simcoe® (13.0%) - added during boil
1 oz (16.7%) Amarillo® (8.5%) - added dry to primary fermenter

Style:

Recipe	Guideline	
Original Gravity: 1.070	1.056 - 1.070	
Terminal Gravity: 1.018	1.008 - 1.014	
Color: 8.51 SRM	6.0 - 14.0	
Alcohol: 6.94%	5.5% - 7.5%	
Bitterness: 76.0	40.0 - 70.0	

Analysis:

Efficiency: 82%
Kettle Gravity: 1.062
Original Gravity: 1.070

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.7%	Alcohol: 19.55 g	134.9 kcal
Terminal Extract: 1.018	1.027	Carbs: 24.48 g	93.03 kcal
		Protein: 1.71 g	6.85 kcal
% Alcohol: 6.94% ABV	5.41% ABV		Total: 234.78 kcal