

# Session IPA - 12/18/2016 (CBA Exchange)



Category: 21 - IPA  
Subcategory: B - Specialty IPA

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Kettle Volume: 13.25 gal @ 212 °F (1.047)      Efficiency: 82%  
Boil Duration: 1 h      Attenuation: 75.0%  
Evaporation: 0.75 gal  
Water Volume Added: 0.0 gal  
Final Volume: 12 gal @ 68 °F (1.050)

## Ingredients:

17 lb (82.9%) NW Pale Malt; Great Western - added during mash  
1 lb (4.9%) 2-Row Caramel Malt 40L; Briess - added during mash  
.5 lb (2.4%) Victory® Malt; Briess - added during mash  
1 lb (4.9%) White Wheat Malt; Briess - added during mash  
1 lb (4.9%) Wheat Flaked - added during mash  
2 oz (22.2%) Magnum (14.5%) - added first wort, boiled 60 m  
1 oz (11.1%) Columbus (15.0%) - added during boil, boiled 30 m  
2 oz (22.2%) Ahtanum (6.0%) - added during boil, boiled 2 m  
2 oz (22.2%) Ahtanum (6.0%) - added after boil, steeped 10 m  
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m  
2 oz (22.2%) Palisade™ (7.7%) - added during boil, boiled 2 m  
2 ea Fermentis US-05 Safale US-05

## Style:

Recipe	Guideline	
Original Gravity: 1.050	1.050 - 1.085	
Terminal Gravity: 1.013	1.008 - 1.018	
Color: 9.83 SRM	5.0 - 40.0	
Alcohol: 4.93%	3.0% - 10.0%	
Bitterness: 65.5	40.0 - 120.0	

## Analysis:

Efficiency: 82%  
Kettle Gravity: 1.047  
Original Gravity: 1.050

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.2%	Alcohol: 13.9 g	95.88 kcal
Terminal Extract: 1.013	1.019	Carbs: 17.39 g	66.1 kcal
		Protein: 1.22 g	4.87 kcal
% Alcohol: 4.93% ABV	3.87% ABW		Total: 166.85 kcal