

against my better judgement



Category: 21 - IPA
Subcategory: B - Specialty IPA

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Kettle Volume: 13.25 gal @ 212 °F (1.065) 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 (1.069)

Ingredients:

12 lb (41.7%) Pure Idaho; Great Western - added during mash
8 lb (27.8%) Vienna Malt; Weyermann - added during mash
5 lb (17.4%) White Wheat Malt; Canada Malting - added during mash
3 lb (10.4%) Rye Malt; Canada Malting - added during mash
.75 lb (2.6%) Caramel Rye Malt; Weyermann - added during mash
1 oz (8.3%) Chinook (13.0%) - added first wort, boiled 60 m
1 oz (8.3%) Magnum (14.5%) - added first wort, boiled 60 m
.5 tsp Wyeast Nutrient - added during boil, boiled 5 m
.5 tsp Irish Moss - added during boil, boiled 5 m
1 oz (8.3%) Denali (14.0%) - added during boil, boiled 2 m
1 oz (8.3%) Equinox™ (15.0%) - added during boil, boiled 2 m
1 oz (8.3%) Fuggle (4.8%) - added during boil, boiled 2 m
1 oz (8.3%) Ekuant LupulN2; YCH Hops (12.6%) - added after boil, steeped 5 m
2 oz (16.7%) Denali (14.0%) - added dry to primary fermenter
2 oz (16.7%) Equinox™ (15.0%) - added dry to primary fermenter
2 oz (16.7%) Fuggle (4.8%) - added dry to primary fermenter
4 L Voss Kviek

Style:

Recipe	Guideline
Original Gravity: 1.069	1.050 - 1.085
Terminal Gravity: 1.017	1.008 - 1.018
Color: 10.62 SRM	5.0 - 40.0
Alcohol: 6.83%	3.0% - 10.0%
Bitterness: 51.7	40.0 - 120.0

