

# CLASSIC AMERICAN IPA

## STYLE: AMERICAN IPA

### TASTING NOTES:

A classic range of hop character shines through in this IPA, featuring a hop-forward balance with a clean fermentation profile and dry finish. Simcoe, Centennial, and Amarillo hop to create a piney, citrus classic IPA with a hop-forward flavour and bitterness. Enjoy a hoppy, bitter aftertaste complemented by a clean, supporting maltiness. Making this brew a flavourful delight for hop enthusiasts.

### SPECIFICATIONS:

<b>OG</b>	1.065	<b>Boil Time</b>	60 Mins
<b>FG</b>	1.013	<b>Batch Size</b>	19L
<b>IBU</b>	49.6	<b>Brew Day Duration</b>	4-6 Hours
<b>Colour</b>	11 EBC – light Gold	<b>ABV</b>	6.9%
<b>Mash Efficiency</b>	77%	<b>Fermentation time</b>	10 Days
<b>Mash Time</b>	60 Mins + 10 Min. Mash out	<b>Fermentation Temp</b>	18-22°C
<b>Mash Temp</b>	66°C	<b>Bottling/Kegging Volume</b>	18L

### CHECKLIST BEFORE YOU START:

#### INGREDIENTS:

- 5.75kg Grains 2 foil bags
- Yeast 2x 10g packs
- Hops 4x 50g bags
- Finings 1x pouch
- Carbonation drops or bottling sugar if bottling (not included)



Calculate water volumes if not using an app.

*Free Grainfather App*

1. Pre-Boil Volume	2. Mash Volume:	3. Sparge Volume
Batch Volume(23L) + Boil Losses + (Boil Length * Boil off rate) = Preboil Volume	Grain weight * Mash thickness + Mash tun dead space = Mash Volume	Pre-boil volume – Mash water + (grain weight * grain absorption) = Sparge Volume

- Your Brew system manufacturer should have specifications for boiler loss, boil-off rate, mash tun dead space and recommended mash thickness. We recommend using a grain absorption rate of 0.8L/kg

## EQUIPMENT:

- |   |   |
|---|---|
| <input type="checkbox"/> All Grain brewing system, e.g. Grainfather G30 | <input type="checkbox"/> Counterflow/ Immersion Chiller |
| <input type="checkbox"/> Sparge Water Heater                            | <input type="checkbox"/> Mash Paddle                    |
| <input type="checkbox"/> Hydrometer/ Refractometer                      | <input type="checkbox"/> Hot water safe jug >1L         |
| <input type="checkbox"/> 30L Sanitised Fermenter & Airlock              | <input type="checkbox"/> Kegging/ Botting Equipment     |

## BREW AREA:

- |  |   |
|--|---|
| <input type="checkbox"/> Access to water | <input type="checkbox"/> Access to drainage |
| <input type="checkbox"/> Access to Power |   |

## FERMENTATION AREA:

- |  |  |
|--|--|
| <input type="checkbox"/> Stable day-night temperatures | <input type="checkbox"/> Stationary for Fermentation |
|--|--|

## BREW DAY:

### SET UP & MASH:

- Set up the Brew System and ensure they are clean.
- Make sure valves are closed on Brew System.
- If using a single Vessel brew system like Grainfather G30. Fill Brew System with mash water and heat to 66°C. Or fill your Hot Liquor Tank (HLT) with the total water volume and heat to 66°C.
- When the Mash water is at temperature. Add the grains to the mash basket and stir with a mash paddle until the consistency resembles that of porridge.
- If your Brew system has a pump, set up recirculation and allow the brew system to maintain the mash temperature while recirculating for **60 Mins**.

Set up the Sparge water heater, fill it with the Sparge water volume, and heat it to 75°C. Or raise the temperature of your HLT to 75°C.

At the end of the 60 min mash, Raise the temperature of the mash to 75°C and let it rest for **10 Mins**.

## **SPARGE & BOIL:**

If using a single Vessel brew system like Grainfather G30 raise the mash basket. Otherwise, Vorlauf (drain mash tun until runnings are clear and pour back into mash tun), then drain first runnings to the kettle.

Slowly add sparge water to the grains and allow to drain into the boiler.

Start heating to near boil (98°C)

Remove grain basket

Record Pre-Boil Gravity \_\_\_\_\_ & Preboil Volume \_\_\_\_\_

Bring the kettle to a boil, stirring the surface gently to avoid a boil over.

Start timer when boil starts.

Clean mash basket/ Mash tun

Add 20 min Hop Addition (40 mins into the boil) 25g (1/2 Bag) of Nugget

Add 15 min Hop Addition (45 mins into the boil) 25g (1/2 Bag) of Nugget

With 10 minutes left, set up and submerge your immersion chiller in the boiler. Or set up your counter-flow chiller.

Ensure your fermenter is cleaned and sanitised.

## **COOLING & TRANSFERRING:**

Cool the boiled wort down to 80°C in the boiler

Add Hop Stand hops 25g (1/2 Bag) of Centennial, 25g (1/2 Bag) of Simcoe and 25g (1/2 Bag) of Amarillo. Keep the remaining for the dry hop.

Allow to rest for **5 Mins**.

Cool to pitching temperature with the immersion temperature with the immersion chiller. Or cool and transfer to your clean and sanitised fermenter using a counterflow chiller.

Record Original Gravity (OG) \_\_\_\_\_ & Amount in the fermenter \_\_\_\_\_

## **FERMENTATION:**

Ensure the wort is at the pitching temperature, then add the yeast

Fit fermenter lid and Bung & Airlock/ Blow off tube

- Move the Fermenter to a place that has a stable 18-22°C area where the fermenter won't be moved for 10 Days
- Clean Brewing system
- Ferment at between 18-22°C for 6 days. If possible, raise the temperature to 22°C at the end of the 6 days, for 2 days.
- If possible, drop the temperature on the fermenter down to 3-6°C. If not, allow the fermenter to return to about 20°C and add the remaining hops as the dry hop. Add the Liquid Finings Allow to rest for 3 days.

## **KEGGING:**

- Move the fermenter up to a table, and let the sediment settle.
- Sanitise the keg & Transfer Hoses/ fittings.
- Rack/Transfer beer straight into the keg, save a sample for tasting and a hydrometer sample.
- add priming sugar or force carbonate.
- Record Final Gravity: \_\_\_\_\_ & Keg Volume \_\_\_\_\_
- Clean Fermenter and keggling equipment

## **BOTTLING:**

- Determine how many and what type of bottles to use.
- Make sure you have enough caps on hand.
- Move the fermenter up to a table and let the sediment settle.
- Begin sanitising bottles and caps.
- Sanitize your filling equipment, e.g. racking cane, transfer hoses, bottling wand, bottling bucket and spoon.
- If using priming sugar dissolve in warm / boiled water and let it cool.
- Carefully rack beer into the bottling bucket; save a sample for tasting and a hydrometer sample.
- Add priming sugar solution and mix without splashing.
- Siphon/Transfer beer into bottles.
- Cap and mark bottles.
- If using carbonation drops, add the appropriate number of drops per bottle.
- Siphon/Transfer beer into bottles. Save a sample for tasting and a hydrometer sample.

- Cap and mark bottles.
- Record Final Gravity: \_\_\_\_\_ & Number of Bottles \_\_\_\_\_
- Clean bottling equipment

## **DRINK THE BEER:**

- Wait about 2 weeks and try some; note carbonation levels and flavour profile.
- Plan your next brew.