

Livonian IPA

Author: Jeremy Brown
Date: 9/12/09
Category: 14 – India Pale Ale (IPA)
Subcategory: B – American IPA



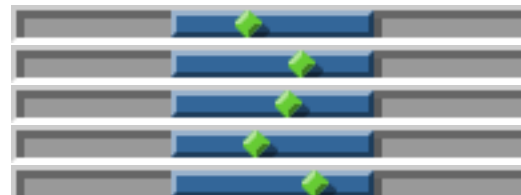
Kettle Volume: 6.23 gal (S.G.: 1.056)	Efficiency: 71.5%
Boil Duration: 1 hr	Attenuation: 76.0%
Evaporation: 0.5 gal	Evap/Hour: .5 gal
Water Volume Added: 0 gal	
Final Volume: 5.5 gal (S.G.: 1.063)	

Ingredients:

9.0 lb Pearl Pale Ale Malt
2.0 lb Carahell® (Organic)
2 lb White Wheat Malt
1.0 lb Carared®
1.0 oz Cascade (6%) – added during boil, boiled 60.0 min
1.0 oz Cascade (6%) – added during boil, boiled 45 min
1 oz Cascade (6%) – added during boil, boiled 30 min
1 oz Cascade (6%) – added during boil, boiled 15 min
1.75 oz Willamette (5.0%) – added during boil, boiled 5.0 min
.75 oz Willamette (5.0%) – added dry to secondary fermenter
2.0 ea Fermentis US-05 Safale US-05

Style:

	Recipe	Guideline
Original Gravity:	1.063	1.056 – 1.075
Terminal Gravity:	1.015	1.010 – 1.018
Color:	11.26 °SRM	6.0 – 15.0
Alcohol:	6.34%	5.5% – 7.5%
Bitterness:	61.7	40.0 – 70.0



Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:03:00 Mash In
Liquor: 4.37 gal
Strike: 164.6 °F
Target: 152 °F

01:03:00 Mash Rest
Rest: 60 min
Final: 150.0 °F

01:48:00 Sparge
Sparge Volume: 5.6 gal
Sparge Temperature: 172 °F
Runoff: 6.11 gal

