

Rock IPA

American IPA
Recipe by **menegin**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
27 L	1 L	30 mins	75%	25.10 L	12.33 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.061	1.013	41.8	14.0	6.25%	

Mash and Sparge volumes calculated using the "JET30" profile.

Fermentables

	Amount	Usage	PPG	EBC
Pale Malt Supplier: Weyermann	5.00 kg (68%)	Mash	37.8	6.5
Vienna Malt Supplier: Weyermann	1.00 kg (14%)	Mash	37.8	5.9
Wheat Malt - Pale Supplier: Weyermann	0.50 kg (7%)	Mash	37.8	4.6
Oats, Flaked Supplier: Generic	0.50 kg (7%)	Mash	30.0	2.0
Caramunich I Supplier: Weyermann	0.33 kg (5%)	Mash	35.8	100.5

Mash Steps

	Temp	Time
Mash Step 1	67 °C	50 min
Mash Step 2	72 °C	20 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Columbus (CTZ) (IBU: 16.7)	20.00 g (8%)	Pellet	First Wort	0 min	12

Hops	Amount	Type	Usage	Time	AA
Simcoe (IBU: 8.6)	20.00 g (8%)	Pellet	Boil	15 min	10.5
Citra (IBU: 8.1)	20.00 g (8%)	Pellet	Boil	15 min	10
Simcoe (IBU: 4.3)	30.00 g (13%)	Pellet	Hop Stand	15 min @ 85 °C	10.5
Citra (IBU: 4.1)	30.00 g (13%)	Pellet	Hop Stand	15 min @ 85 °C	10
Citra (IBU: 0.0)	30.00 g (13%)	Pellet	Dry Hop	5 days	10
Simcoe (IBU: 0.0)	30.00 g (13%)	Pellet	Dry Hop	5 days	10.5
Citra (IBU: 0.0)	30.00 g (13%)	Pellet	Dry Hop	3 days	10
Simcoe (IBU: 0.0)	30.00 g (13%)	Pellet	Dry Hop	3 days	10.5

Yeast	Amount	Attenuation
SafAle American Product Code: US-05	1 packets	77 %

Water Additions	Mash	Sparge
Salt & Acid additions		
Calcium Chloride	0.38 g	0.16 g
Calcium Sulphate (Gypsum)	5.27 g	2.17 g
Lactic Acid 88%		2.87 ml

Fermentation Steps	Temp	Time
Fermentation Step 1	18 °C	3 days
Fermentation Step 2	20 °C	4 days

Fermentation Steps

Fermentation Step 3

Temp	Time
19 °C	4 days

Notes