

Club 2012 IPA - Recipe

By [Michael C Semich](#) on [Monday, March 12, 2012 at 11:24 AM](#)

Club 2012 IPA

Notes:

- ProMash compatible Recipe URL: http://semich.net/etc/Club_IPA.rec
- Hop IBU's are adjusted to match actual hops on hand.
- Depending on your mash/sparge/boil system, adjust water quantities to match your tun/style/evaporation %. Target is 5.15 gal final.
- Recipe is built at 75% brewhouse efficiency, we may have a better system test of folks system if we do not adjust for higher/lower efficiency on *your* system.
- Dry yeast *does not* need a starter, don't make one.

A ProMash Recipe Report

Recipe Specifics

Batch Size (Gal): 5.15 Wort Size (Gal): 5.15

Total Grain (Lbs): 14.50

Anticipated OG: 1.076

Anticipated SRM: 8.6

Anticipated IBU: 63.0

Brewhouse Efficiency: 75 %

Wort Boil Time: 90 Minutes

Pre-Boil Amounts

Evaporation Rate: 14.00 Percent Per Hour

Pre-Boil Wort Size: 6.52 Gal

Pre-Boil Gravity: 1.060 SG

Grain/Extract/Sugar

% Amount Name Origin Potential SRM

86.2 12.50 lbs. Pale Malt(2-row) America 1.036 2

6.9 1.00 lbs. Crystal 40L America 1.034 40

3.4 0.50 lbs. Caramel Pils Malt (Organic) America 1.034 2

3.4 0.50 lbs. Munich Malt(light) Germany 1.036 6

Hops

Amount Name Form Alpha IBU Boil Time

0.50 oz. Columbus Pellet 12.90 27.1 First WH
0.50 oz. Falconers Flight 7C's Pellet 10.50 20.0 45 min.
1.00 oz. Centennial Pellet 8.80 9.9 15 min.
1.00 oz. Centennial Pellet 8.50 6.0 1 min.
1.00 oz. Centennial Whole 10.80 0.0 Dry Hop
1.00 oz. Citra Whole 13.70 0.0 Dry Hop

Extras

Amount Name Type Time

1.00 Unit(s) Whirflock Fining 10 Min.(boil)

Yeast

DCL Yeast S-05 SafAle American Ale
Ferment at 68 Degrees F.

Mash Schedule

Mash Type: Single Step

Grain Lbs: 14.50
Water Qts: 16.00 - Before Additional Infusions
Water Gal: 4.00 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.10 - Before Additional Infusions

Saccharification Rest Temp : 153 Time: 60
Mash-out Rest Temp : 170 Time: 0
Sparge Temp : 175 Time: 45

Total Mash Volume Gal: 5.16 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.