

# 24/7 IPA

American IPA (14 B)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.43 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.72 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 23 Dec 2011  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Cooler (48 qt)  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 79.2 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.04 gal

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
6 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	64.9 %
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	2	10.8 %
8.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	5.4 %
8.0 oz	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	4	5.4 %
8.0 oz	Munich 10L (Briess) (10.0 SRM)	Grain	5	5.4 %
8.0 oz	Wheat Malt, Dark (Weyermann) (7.0 SRM)	Grain	6	5.4 %
4.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	7	2.7 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.56 qt of water at 159.1 F	148.0 F	75 min

- Batch sparge with 2 steps (Drain mash tun , 5.15gal) of 168.0 F water
- Add water to achieve boil volume of 6.43 gal
- Estimated pre-boil gravity is 1.042 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
0.50 oz	Simcoe [13.00 %] - Boil 60.0 min	Hop	8	29.1 IBUs
0.50 oz	Amarillo Gold [8.50 %] - Boil 15.0 min	Hop	9	5.1 IBUs
0.50 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	10	7.8 IBUs
1.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	11	-
1.00 oz	Crystal [3.50 %] - Boil 0.0 min	Hop	12	0.0 IBUs

- Estimated Post Boil Vol: 5.72 gal and Est Post Boil Gravity: 1.049 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	American Ale (Wyeast Labs #1056) [124.21 ml]	Yeast	13	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.049 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

## Fermentation

- 23 Dec 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 30 Dec 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

## Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Amarillo Gold [8.50 %] - Dry Hop 3.0 Days	Hop	14	0.0 IBUs
1.00 oz	Simcoe [13.00 %] - Dry Hop 3.0 Days	Hop	15	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.009 SG)
- Date Bottled/Kegged: 06 Jan 2012 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 05 Feb 2012 - Drink and enjoy!

## Notes