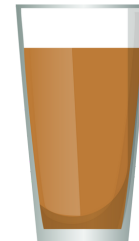


the Clone Ranger (IPA) v1.7

American IPA (14 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.05 gal
Boil Time: 60 min
End of Boil Vol: 5.55 gal
Final Bottling Vol: 4.75 gal
Fermentation: Ale, Two Stage

Date: 01 May 2020
Brewer: MelloMoose
Asst Brewer:
Equipment: ANVIL Foundry
10.5 (5 gal batch) size
Efficiency: 68.00 %
Est Mash Efficiency: 72.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
12 lbs 13.4 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	95.2 %	1.00 gal
10.4 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2	4.8 %	0.05 gal
0.50 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	3	21.2 IBUs	-
0.50 oz	Simcoe [13.00 %] - Boil 60.0 min	Hop	4	21.2 IBUs	-
0.24 tsp	Irish Moss (Boil 10.0 mins)	Fining	5	-	-
0.50 oz	Chinook [13.00 %] - Boil 10.0 min	Hop	6	7.7 IBUs	-
0.50 oz	Simcoe [13.00 %] - Boil 10.0 min	Hop	7	7.7 IBUs	-
0.99 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	8	3.6 IBUs	-
0.99 oz	Simcoe [13.00 %] - Steep/Whirlpool 15.0 mi...	Hop	9	10.5 IBUs	-
1.0 pkg	California Ale (White Labs #WLP001) [35.4...	Yeast	10	-	-
1.90 oz	Cascade [5.50 %] - Dry Hop 5.0 Days	Hop	11	0.0 IBUs	-
1.90 oz	Simcoe [13.00 %] - Dry Hop 5.0 Days	Hop	12	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.066 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 71.9 IBUs
Est Color: 11.4 SRM

Measured Original Gravity: 0.000 SG
Measured Final Gravity: 0.000 SG
Actual Alcohol by Vol: 0.0 %
Calories: 0.0 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.62
Measured Mash PH: 0.00

Total Grain Weight: 13 lbs 7.8 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

	Step	
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Name	Description	Temperature	Step Time
Saccharification	Add 28.16 qt of water at 164.9 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Keg with 12.54 PSI
Carbonation (from Meas Vol): Keg with 12.54 PSI
Age for: 30.00 days

Notes

Created with *BeerSmith*