

# Pliny the Elder (MoreBeer! B)

Double IPA (22 A)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.56 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 5.81 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 17 Aug 2021  
**Brewer:** MelloMoose  
**Asst Brewer:**  
**Equipment:** ANVIL Foundry  
10.5 (5 gal batch) size  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 72.3 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.25 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	1	-	-
3.12 g	Calcium Chloride (Mash)	Water Agent	2	-	-
1.05 tbsp	PH 5.2 Stabilizer (Mash)	Water Agent	3	-	-
13 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	4	82.6 %	1.02 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	5	6.4 %	0.08 gal
6.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	6	2.4 %	0.03 gal
6.0 oz	Acid Malt (3.0 SRM)	Grain	7	2.4 %	0.03 gal
2.04 oz	Cascade [5.50 %] - Mash 60.0 min	Hop	8	6.0 IBUs	-
2.04 oz	Magnum [12.00 %] - Boil 90.0 min	Hop	9	76.9 IBUs	-
1.02 oz	Simcoe [13.00 %] - Boil 45.0 min	Hop	10	35.7 IBUs	-
1.02 oz	Columbus (Tomahawk) [14.00 %] - Boil 3...	Hop	11	32.2 IBUs	-
1 lbs	Corn Sugar (Dextrose) [Boil] [Boil for 10 ...	Sugar	12	6.4 %	0.08 gal
0.50 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	13	-	-
2.00 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	14	0.0 IBUs	-
1.00 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	15	0.0 IBUs	-
2.0 pkg	Safale American (DCL/Fermentis #US-05...	Yeast	16	-	-
3.00 oz	Columbus (Tomahawk) [14.00 %] - 3.0 Da...	Hop	17	0.0 IBUs	-
1.00 oz	Centennial [10.00 %] - 3.0 Days Before B...	Hop	18	0.0 IBUs	-
1.00 oz	Simcoe [13.00 %] - 3.0 Days Before Bottli...	Hop	19	0.0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.077 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 8.6 %  
**Bitterness:** 150.9 IBUs  
**Est Color:** 6.2 SRM

**Measured Original Gravity:** 1.072 SG  
**Measured Final Gravity:** 1.013 SG  
**Actual Alcohol by Vol:** 7.9 %  
**Calories:** 243.6 kcal/12oz

## Mash Profile

**Mash Name:** BIAB, Medium Body

**Total Grain Weight:** 15 lbs 12.0 oz

**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.1 F  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5.58  
**Measured Mash PH:** 5.45

**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

Name	Description	Step Temperature	Step Time
Saccharification	Add 30.57 qt of water at 160.5 F	152.1 F	75 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 medium body beer profile.

#### Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 12.54 PSI  
**Keg/Bottling Temperature:** 45.0 F  
**Fermentation:** Ale, Single 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](#)