

09/18/1996 08:02:47

SUDS Recipe Report
India Pale Ale 9/09/96

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Category : India Pale Ale
Method : Partial Mash
Starting Gravity : 1.051
Ending Gravity : 1.013
Alcohol content : 4.9%
Recipe Makes : 5.0 gallons
Total Grain : 9.75 lbs.
Color (srm) : 17.0
Efficiency : 75%
Hop IBUs : 41.5

Malts/Sugars:

0.50 lb. Cara-Pils Dextrine
0.75 lb. Crystal 40L
0.50 lb. Crystal 60L
8.00 lb. Pale Ale

Hops:

1.00 oz. Perle 8.1% 60 min
1.00 oz. Cascade 4.4% 15 min

Notes:

Start date is 9/09/96

6 gallons of cold filtered water in wort pot, add grains and steep for 30 minutes, remove grain and add the malt, raise temp. to high bring to a boil. This will take 35 min. with both burners on high. Then add the Perle hops and boil for 1 hour, the turn the fire off and add the finishing hops, let set for ten minutes and then start the cold water wort chilling. Pour into fermenters and then add the California pitchable yeast . Only use done container of yeast for a double batch.

Ciphon to keg on 9/16/96

Filtered to keg on 9/23/96

Refrigerated on 9/29/96

At 50 minutes of the wart boil time I added the finishing hops and let it boil for the remaining 10 minutes of the 60 minute boil. Used a wart chiller to cool then transfered to fermenters and then topped off with filtered cold water and then added the yeast. The very next morning there was no activity of the fermenters.

GOING TO BOIL FOR 50 MIN W/ 10Z PERLE HOPS, ADD 1/4OZ HALLERTAUER
CONTINUE BOIL FOR 10 MIN. TURN OFF HEAT & ADD 10Z CASCADE
& LET SET FOR 10 MIN BEFORE CHILLING. WORT.