

All Day IPA

Brewhouse Efficiency

85%

Style:

American IPA

Batch Size:

12.00 Gal

Method:

All Grain

Starting Boil Size:

14.31 Gal

Boil Time:

60.0 Min

Recipe Date:

Ozarks Mountain Brew

Head Brewer:

Oz

Original Gravity

1.051

Final Gravity

1.012

Boil Gravity

1.043

Abv

5.13%

IBU

40.62

Color

6.88°L

PH

5.26

Fermentables	19.50 lbs	Amount	Bill	PPG	Color L	Mash Time
Pale 2-Row		15.50 lb	79.5%	37	1.8°L	
Caramel / Crystal 60L		1.00 lb	5.1%	34	60.0°L	
Caramel / Crystal 20L		1.00 lb	5.1%	35	20.0°L	
Red Wheat		1.00 lb	5.1%	36.8	2.0°L	
Flaked Oats		0.50 lb	2.6%	33	2.0°L	
Flaked Corn		0.50 lb	2.6%	40	1.0°L	

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	7.30 Gal	160.0 °F	Underlet strike water	7.3 Gal	15.0 Min
Recirculation		150.0 °F	Stir, Recirculate mash	12.4 Gal	60.0 Min
Sparge Infusio	12.40 Gal	172.5 °F	Stir, Raise to mash out	19.7 Gal	15.0 Min
Fly sparge		170.0 °F	Fly Sparge		60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Simcoe	1.00 oz	11.46	Pellet	FWH		60.0 Min
Amarillo	1.00 oz	8.51	Pellet	Boil		15.0 Min
Simcoe	2.00 oz	17.03	Pellet	Boil		15.0 Min
Amarillo	2.00 oz	2.36	Pellet	Whirlpool	170.0 °F	30.0 Min
Crystal	2.00 oz	1.07	Pellet	Whirlpool	170.0 °F	30.0 Min
Amarillo	2.00 oz	0.08	Pellet	Dry Hop	70.0 °F	3 Days
Simcoe	2.00 oz	0.11	Pellet	Dry Hop	70.0 °F	3 days

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	15.0 g	Mash	60.0 Min			
Calc. Chloride	6.0 g	Mash	60.0 Min			
85% Phosphoric	8.00 ml	Mash	60.0 Min	7.4 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Crush, add to strike water, recirculate	60.0 Min
Whirlfloc tablet	1.0 Each	Boil	Crush, add after whirlpool	10.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil near flamout	10.0 Min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	Omega Yeast Labs	OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	2

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4-2)	Mash PH	Sparge PH
Slightly Bitter	97.5	7.0	12.0	51.7	124.0	5.26	5.80

**Notes:**