

ELVIS JUICE

Recipe Date: 2/27/21

Brewhouse Efficiency	85%	Style:	English IPA	Ozarks Mountain Brew
Batch Size:	12.00 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.56 Gal	Boil Time:	60.0 Min	OZ

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.060	1.012	1.049	6.31%	58.57	12.30°L	5.45

Fermentables	23.00 lbs	Amount	Bill	PPG	Color L	Mash Time
USA - Pale Ale		20.00 lb	87.0%	37	4.0°L	
USA - Caramel / Crystal 60L		3.00 lb	13.0%	34	60.0°L	

Brew Steps	19.61 Gal	Temp	Description	Time
Mash Infusion	19.6 Gal	159.2 °F	fill hlt with water, add campden	10.0 Min
Recirculation	10.1 Gal	149.0 °F	transfer strike water to mash tun, stir	60.0 Min
Mash out		170.0 °F	raise temp to mashout	15.0 Min
Fly sparge	9.5 Gal	168.0 °F	set valves and fly sparge slowly	60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	36.08	Pellet	Boil	212.0 °F	60.0 Min
Simcoe	1.00 oz	6.13	Pellet	Boil	212.0 °F	10.0 Min
Amarillo	1.00 oz	4.15	Pellet	Boil	212.0 °F	10.0 Min
Mosaic	2.00 oz	3.76	Pellet	Whirlpool	170.0 °F	30.0 Min
Citra	2.00 oz	3.31	Pellet	Whirlpool	170.0 °F	30.0 Min
Amarillo	2.00 oz	2.58	Pellet	Whirlpool	170.0 °F	30.0 Min
Simcoe	1.00 oz	1.91	Pellet	Whirlpool	170.0 °F	30.0 Min
Citra	3.50 oz	0.22	Pellet	Dry Hop	70.0 °F	5 days
Amarillo	3.50 oz	0.17	Pellet	Dry Hop	70.0 °F	5 days
Simcoe	3.50 oz	0.26	Pellet	Dry Hop	70.0 °F	5 days

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	15.0 g	Mash	60.0 Min			
Calc. Chloride	5.0 g	Mash	60.0 Min			
85% Phosphoric	5.00 ml	Mash	60.0 Min	6.2 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	90.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil	15.0 Min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-061 - Voss Kveik	68 °F to 98 °F	Medium	83%	2

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Very Bitter	94.3	7.0	12.0	45.5	124.8	5.45	5.60

Notes:

