

Recipe: W C Hop Fields IPA
 Brewer: Bob
 Style: American IPA
 TYPE: All Grain
 Boil Size: 7.00 gal
 Post Boil Volume: 6.25 gal
 Batch Size (fermenter): 5.25 gal
 Bottling Volume: 5.00 gal
 Estimated OG: 1.060 SG
 Estimated Color: 8.9 SRM
 Estimated IBU: 72.8 IBUs
 Brewhouse Efficiency: 74.00 %
 Est Mash Efficiency: 84.6 %
 Boil Time: 60 Minutes

Ingredients:

Amt	Name	Type	#	%/IBU	Volume
8.44 gal	001 - R.O.Water	Water	1	-	-
11.01 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
4.69 g	Calcium Chloride (Mash)	Water Agent	3	-	-
2.93 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
10 lbs 8.0 oz	Viking 2-row Pale (2.6 SRM)	Grain	5	87.5 %	0.82 gal
1 lbs	Crystal 40 (Briess) (40.0 SRM)	Grain	6	8.3 %	0.08 gal
8.0 oz	Victory Malt, Briess (28.0 SRM)	Grain	7	4.2 %	0.04 gal
28.00 g	Magnum, GR, 2016 [12.50 %] - Boil 60.0 min	Hop	8	29.8 IBUs	-
3.29 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	9	-	-
1.40 g	Calcium Chloride (Boil)	Water Agent	10	-	-
0.87 g	Epsom Salt (MgSO4) (Boil)	Water Agent	11	-	-
14.00 g	Warrior, 2018 [14.70 %] - Boil 30.0 min	Hop	12	14.2 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	13	-	-
57.00 g	Cascade,2017 [7.20 %] - Boil 10.0 min	Hop	14	17.3 IBUs	-
0.50 tsp	Wyeast nutrient (Boil 10.0 mins)	Other	15	-	-
57.00 g	Centennial, 2016 [8.40 %] - Boil 1.0 min	Hop	16	11.4 IBUs	-
1.0 pkg	1 US West Coast slurry (Mangrove Jack's #M44)	Yeast	17	-	-
28.00 g	Cascade,2017 [7.20 %] - Dry Hop 3.0 Days	Hop	18	0.0 IBUs	-
28.00 g	Centennial, 2016 [8.40 %] - Dry Hop 3.0 Days	Hop	19	0.0 IBUs	-
28.00 g	Warrior, 2018 [14.70 %] - Dry Hop 3.0 Days	Hop	20	0.0 IBUs	-

Saccharification: Add 26.00 qt of water at 160.1 F 152.0 F 75 min
 Fly sparge with 1.94 gal water at 168 F

Ferment: 66F for 14 days