

Almost Jason's Award Winning IPA

an All Grain **American IPA** by **Konkers**

Fermentables

Amount	Fermentable	Use
13.25 lb	2-Row (US)	Mash
0.5 lb	Wheat (US)	Boil

Hops

Amount	Hop	Time	Use
0.25 oz	Columbus (US)	90 min	Boil
1.0 oz	Mosaic™ (US)	15 min	Boil
1.0 oz	Cascade (US)	15 min	Boil
1.0 oz	Cascade (US)	4 days	Dry Hop
1.0 oz	Mosaic™ (US)	4 days	Dry Hop
1.0 oz	Columbus (US)	4 days	Dry Hop
1.5 oz	Columbus (US)	15 min	Whirlpool
1.5 oz	Mosaic™ (US)	15 min	Whirlpool
1.5 oz	Cascade (US)	15 min	Whirlpool

Yeasts

Name	Lab/Product
Drake's WLP001	White Labs

Extras

Amount	Name	Time	Use
1.0 each	Whirlfloc Tablet	5.0 min	Boil

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Infusion	149.0 °F	60 min

Stats

Batch & Boil

Batch Size	Boil Time
5.5 gal	90 min

Properties

OG	FG	IBU
1.065	1.012	40
ABV	Color	Balance
7.0%	2 SRM ↓	0.62 – Bitter

Notes

Fermentation Schedule

- Chill to 65 F and pitch 225-250B cells (slightly over 0.75M cells / ml / deg Plato)
- 1 day: 66 F
- 10 days: 68 F
- 2 days: 70 F
- Crash to 62 F for 2-3 days for yeast to flocculate
- Let rise back to high 60's F for Dry Hop
- Dry Hop contact time (warm) of 4 days
- Crash to 40 F for 1-2 days
- Carb to 2.5 volumes and drink fresh

Notes

- Adjust grain amounts (efficiency) and calculate kettle volumes as appropriate to your system
- Fermentation schedule always subject to the beer's performance – let the yeast do their business!
- Apply finings (if desired) per your typical process
- Package carefully! Hops oxidize quickly, and poor packaging greatly speeds up

this process

