

Bells_HopSlam-Extract.xlsx

Category: 21. IPA
 Style: 21A. American IPA

Brewer: BEER-N-BBQ by Larry
 Brew Date:

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
DME: Muntons Spraymalt Light	8.40	61.0%
DME: Briess CBW® Pale Ale DME	3.50	25.4%
Caramel Malt: Caramel Malt 40L (Briess)	0.50	3.6%
Sugar: Honey	0.75	5.4%
Sugar: Corn Sugar (Dextrose)	0.63	4.5%

Recipe Outputs		
	Design	Actual
Extract Eff.:	78.6%	
Brewhouse Eff.:	86.5%	
Pre-Boil SG:	1.079	
O.G.:	1.087	
F.G.:	1.016	
Ferm Vol:	22.0	
Batch Vol:	20.0	
App Atten:	81.0%	
IBUs:	45	
ABV:	9.1%	
SRM:	8.0	

Water Information		
Distilled Water		
ppm (mg/L)	Orig.	Adj.
Calcium		0
Magnesium		0
Sodium		0
Chloride		0
Sulfate		0
Alkalinity		
Cl/SO ₄ Ratio		

Brewing Process Parameters			
Name	Design	Actual	Units
Total Water Req'd	28.04	0.00	qt
Ambient Grain Temp	68.0		°F
Desired Mash Temp	149.0		°F
Strike Water Volume	0.63		qt
Strike Water Temp	162.0		°F
Estimated Mash pH	5.1		
Sparge Water Req'd	27.41		qt
Extract	-	-	-
	-	-	-
	-	-	-
	-	-	-
Pre-Boil Volume	27.76		qt
Preferred SG Tool	Hydrometer		
Pre-Boil S.G.	Hydro.		Temp
	Corr SG	1.079	
	Refract. Corr SG		° Brix
Extract Efficiency (Grains Only)	78.6%		Hydro. Refrac
Boil Time	45		min
Post-Boil Volume	25.25		qt
Original Gravity	Hydro.		Temp
	Corr SG	1.087	
	Refract. Corr SG		° Brix
Fermenter Volume	22.0		qt
Final Gravity	Hydro.		Temp
	Corr SG	1.016	
	Refract. Corr SG		° Brix
Target Batch Size	20.0		qt

Hop Bill & Schedule					
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)
Crystal	Pellet	4.3	0.50	2.2	45
Mosaic™	Pellet	12.7	0.50	6.4	20
Glacier (U.S.)	Pellet	5.3	0.50	2.7	20
Centennial	Pellet	10.8	1.00	10.8	15
Mosaic™	Pellet	12.7	0.50	6.4	5
Glacier (U.S.)	Pellet	5.3	0.50	2.7	5
Amarillo®	Pellet	8.6	2.00	17.2	Hop Stand (15)
Crystal	Pellet	4.3	0.50	2.2	Hop Stand (15)
Simcoe®	Pellet	13.4	4.00	53.6	Dry Hop

Water Additions (grams)		
	Mash	Sparge
Gypsum	0.0	0.0
Cal Chloride	0.0	0.0
Epson Salt	0.0	0.0
Slaked Lime	0.0	0.0
Baking Soda	0.0	0.0
Chalk	0.0	0.0

Yeast Information		
Fermentis		
SafAle US-05		
Ferm Temp:	64-82	°F

Forced Carbonation		
CO2 Volume	2.5	
Temperature	38.0	°F
Pressure	11.2	PSI

Other Ingredients/Additions	Amount	When
Yeast nutrient	1 tsp	Boil
Dry Yeast	2 pkg	Ferm

NOTES: Untested all-grain to extract conversion.

1) Steep grains @ 160 deg for 20+ minutes. 2) Add/boil extract for 45 minutes. 3) Add honey and corn sugar at end of boil with hop stand additions. 4) Stir well, whirlpool, then let settle for 15 minutes before chilling. 5) Aerate well with oxygen tank and aeration stone for 5 minutes. 6) Dry hop on day 5.

Yeast options: WLP001, Wyeast 1056, US-05, or Bell's own yeast cultured from a bottle/can.

Tasting Notes: IBUs estimates may be on the low side of the actual bitterness.

YouTube Channel: BEERNBBQBYLARRY
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Courtesy of
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