

Bells Two Hearted Clone-20181208-AsBrewed.xlsx

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

Brewer: BEER-N-BBQ by Larry
Brew Date: December 8, 2018

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	8.41	74.6%
Pale Ale Malt: Pale Ale Malt (Rahr)	2.49	22.0%
Caramel Malt: Caramel Malt 40L (Briess)	0.38	3.4%

Hop Bill & Schedule						
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)	
Centennial	Pellet	10.8	1.16	12.5	45	
Centennial	Pellet	10.8	1.16	12.5	30	
Centennial	Pellet	10.8	3.69	39.9	Dry Hop	

Mash Variables & Steps			
Variable/Step	Value	Actual	Units
Ambient Grain Temp	70.0	68	°F
Desired Mash Temp	150.0	150	°F
Water/Grist Ratio	1.5	1.5	qt/lb
Strike Water to Add	16.9	17	qt
Strike Water Temp	160.7	161	°F

Sparge Water Addition	13.4	13.50	qt
			qt
			qt
			qt

Yeast Information			
Strain	Brand	Atten	Temp °F
SafAle US-05	Fermentis	81%	64 - 82
Other Ingredients/Additions		Amount	Time
Yeast Nutrient		1 tsp	boil

NOTES: Recipe adapted from BYO Magazine recipe and modified for the Grainfather assuming 85% ext. efficiency (which as incorrect). 60 min mash. Mash out at 168 for 10 min. Dry hop on day 5.

	Expected	Actual	Units	Expected	Actual
Pre-Boil Vol:	24.81	24.40	qt	Efficiency:	85.0% / 78.6%
Boil Time:	75	75	min	IBUs:	65.88 / 65.88
Post-Boil Vol:	22.00	22.00	qt	ABV:	6.8% / 7.1%
Batch Vol:	20	19.00	qt	App Atten:	81% / 85.7%
				SRM:	8.0 / 8.0

Forced Carbonation		
(See Carbonation tab for bottling information)		
Volume of CO2 =	2.5	
Serving Temperature =	38.0	°F
Keg Pressure =	11.2	PSI

	Expected	Actual		
		Hydro meter	Refractometer ° Brix	SG
Pre-Boil SG:	1.057	1.054	13.4	1.054
OG:	1.065	1.063	14.4	1.059
FG:	1.012	1.009		

YouTube Channel: BEERNBBQBYLARRY
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