Bells Two Hearted Clone-20181208-Corrected4ActualExtEffciency.xlsx

Category:	21. IPA	Brewer:	BEER-N-BBQ by Larry	Support my work by donating on PayPal:
Style:	21A. American IPA	Brew Date:		PayPal Donation for BEER-N-BBQ by Larry

Grain Bill, Adjuncts, & Sugars

Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	10.02	74.6%
Pale Ale Malt: Pale Ale Malt (Rahr)	2.96	22.0%
Caramel Malt: Caramel Malt 40L (Briess)	0.46	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	68.0		°F
Desired Mash Temp	150.0		°F
Water/Grist Ratio	1.5		qt/lb
Strike Water to Add	20.16		qt
Strike Water Temp	160.9		°F
Sparge Water Addition	14.95		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, modified for my Grainfather, and scaled up to provide 5.5 gallons into the fermenter. 60 min mash. Mash out at 168 for 10 min. Dry hop on day 5.

	Expected	Actual	Units
Pre-Boil Vol:	27.72		qt
Boil Time:	75		min
Post-Boil Vol:	24.25		qt
Batch Vol:	20		qt

	Expected	Actual
Efficiency:	78.6%	
IBUs:	59.99	
ABV:	6.8%	
App Atten:	81%	
SRM:	8.5	

Forced Carbonation
(See Carbonation tab for bottling information)

Volume of CO2 =	2.5	
Serving Temperature =	38.0	°F
Keg Pressure =	11.2	PSI

		Actual		
	Expected	Hydro meter	Refractometer ° Brix	SG
Pre-Boil SG:	1.057			
OG:	1.065			
FG:	1.012			

YouTube Channel: BEERNBBQBYLARRY
Facebook: BEERNBBQBYLARRY
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Courtesy of
BEER-N-BBQ by Larry
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