

Brewing Steps: Little Shed Jade IPA

American IPA

Type: All Grain

Batch Size (fermenter): 5.50 gal

Boil Size: 6.02 gal

Boil Time: 60 min

Final Bottling Volume: 5.80 gal

Fermentation: My Aging Profile

Taste Notes:

Date: 5/28/2011

Brewer: Larry Dykema

Asst Brewer:

Equipment: Brew Pot (15 Gal) and Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 75.00

Taste Rating(out of 50): 35.0

Prepare for Brewing				
Create a yeast starter with 0.30 gal of wort				
Clean and Prepare Brewing Equipment				
Total Water Needed: 7.70 gal				
Water Prep				
Amt	Name	Type	#	%/IBU
2.50 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	1	-
2.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
0.50 tsp	5.2 Stabilizer (Mash 60.0 mins)	Water Agent	3	-
Mash or Steep Grains				
Mash Ingredients				
Amt	Name	Type	#	%/IBU
10 lbs 4.0 oz	Biess 2 Row Brewers Malt (2.0 SRM)	Grain	4	73.2 %
3 lbs	Biess Pilsner (1.0 SRM)	Grain	5	21.4 %
12.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	6	5.4 %
Mash Steps				
Name	Description	Step Temperature	Step Time	
Mash In	Add 4.55 gal of water at 160.9 F	150.0 F	75 min	
Fly sparge with 3.15 gal water at 168.0 F				
Boil Wort				
Add water to achieve boil volume of 6.02 gal				
Estimated pre-boil gravity is 1.064 SG				
Boil Ingredients				
Amt	Name	Type	#	%/IBU
1.00 oz	Citra [13.40 %] - Boil 30.0 min	Hop	7	31.4 IBUs
1.00 oz	Citra [13.40 %] - Boil 15.0 min	Hop	8	20.3 IBUs
0.50 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	9	-
1.00 oz	Citra [13.40 %] - Boil 10.0 min	Hop	10	14.8 IBUs
0.50 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	11	-
1.00 oz	Citra [13.40 %] - Boil 0.0 min	Hop	12	0.0 IBUs
Estimated Post Boil Vol: 5.72 gal and Est Post Boil Gravity: 1.070 SG				
Cool and Prepare Fermentation				
Cool wort to fermentation temperature				
Transfer wort to fermenter				
Add water to achieve final volume of 5.50 gal				
Fermentation Ingredients				
Amt	Name	Type	#	%/IBU
1.0 pkg	Dry English Ale (White Labs #WLP007) [35.49 ml]	Yeast	13	-
Measure Actual Original Gravity _____ (Target: 1.070 SG)				
Measure Actual Batch Volume _____ (Target: 5.50 gal)				
Fermentation				
5/28/2011 - Primary Fermentation (14.00 days at 66.0 F ending at 66.0 F)				
Dry Hop and Prepare for Bottling/Kegging				
Dry Hop/Bottling Ingredients				
Amt	Name	Type	#	%/IBU
1.00 oz	Pacific Jade [13.00 %] - Dry Hop 5.0 Days	Hop	15	0.0 IBUs
1.00 oz	Citra [13.40 %] - Dry Hop 5.0 Days	Hop	14	0.0 IBUs
Measure Final Gravity: _____ (Estimate: 1.014 SG)				
Date Bottled/Kegged: 6/11/2011 - Carbonation: Keg with 21.64 PSI				
Age beer for 7.00 days at 38.0 F				
6/18/2011 - Drink and enjoy!				
Notes				
Foothills Jade IPA clone attempt: brewery uses WLP007 (London Dry Ale yeast) I used 001. Did a 1 hour fly sparge and finished at 1.073 Pitched yeast at 72, 40 seconds O2, and cooled to 66.				
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