

INSIDE PASSAGE AG

Created Saturday March 2nd 2019



NWBS

Method: **All Grain** Style: **Imperial IPA** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.070** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **272 calories** (Per 12oz) Carbs: **26.1 g** (Per 12oz)

Original Gravity: **1.082** Final Gravity: **1.018** ABV (standard): **8.43%** IBU (tinseth): **115.65** SRM (morey): **9.4** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
12.50 lb	American - Pale 2-Row		37	1.8	73.5%
2.50 lb	Briess - Bonlander Munich		36	10	14.7%
1 lb	Corn Sugar - Dextrose		42	0.5	5.9%
0.50 lb	American - Caramel / Crystal 40L		34	40	2.9%
0.50 lb	Canadian - Honey Malt		37	25	2.9%

17 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
2 oz	Columbus		Pellet	15	Boil	60 min	86.77	33.3%
1 oz	Centennial		Pellet	10	Boil	15 min	14.35	16.7%
1 oz	Centennial		Pellet	10	Boil	10 min	10.49	16.7%
1 oz	Cascade		Pellet	7	Boil	5 min	4.04	16.7%
1 oz	Cascade		Lupulin Pellet	7	Dry Hop	7 days		16.7%

6 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Columbus (Pellet)		86.77	33.3%
2 oz	Centennial (Pellet)		24.84	33.4%
1 oz	Cascade (Pellet)		4.04	16.7%
1 oz	Cascade (Lupulin Pellet)			16.7%

6 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - American Ale 1056

Amount: 2 Each Cost: Attenuation (avg): 75% Flocculation: Med-Low

Optimum Temp: 60 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 144 B cells required

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0