

Hop Stoopid

Selected Style and BJCP Guidelines

14B–India Pale Ale(IPA)–American IPA

Minimum OG:	1.056 SG	Maximum OG:	1.075 SG
Minimum FG:	1.010 SG	Maximum FG:	1.018 SG
Minimum IBU:	40 IBU	Maximum IBU:	70 IBU
Minimum Color:	6.0 SRM	Maximum Color:	15.0 SRM

Recipe Overview

Wort Volume Before Boil:	6.08 US gals	Wort Volume After Boil:	5.28 US gals
Volume Transferred:	5.28 US gals	Water Added To Fermenter:	0.00 US gals
Volume At Pitching:	5.28 US gals	Volume Of Finished Beer:	5.02 US gals
Expected Pre-Boil Gravity:	1.060 SG	Expected OG:	1.069 SG
Expected FG:	1.019 SG	Apparent Attenuation:	71.0 %
Expected ABV:	6.7 %	Expected ABW:	5.2 %
Expected IBU (using Tinseth):	300.7 IBU	Expected Color (using Morey):	7.9 SRM
BU:GU ratio:	4.33	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	64 degF		

Fermentables

Ingredient	Amount	%	MCU	When
US Pale Ale Malt	13.00 lb	96.3 %	8.6	In Mash/Steeped
US Victory Malt	0.50 lb	3.7 %	2.6	In Mash/Steeped

Hops

Variety	Alpha	Amount	IBU	Form	When
US Simcoe	13.0 %	6.25 oz	284.6	Loose Pellet Hops	90 Min From End
US Chinook	10.5 %	0.66 oz	11.3	Loose Pellet Hops	15 Min From End
US Cascade	4.5 %	0.66 oz	4.8	Loose Pellet Hops	15 Min From End
US Simcoe	13.0 %	1.33 oz	0.0	Loose Pellet Hops	At turn off
US Columbus(Tomahawk)	15.5 %	3.00 oz	0.0	Loose Pellet Hops	Dry-Hopped
US Simcoe	13.0 %	1.50 oz	0.0	Loose Pellet Hops	Dry-Hopped
US Chinook	10.5 %	0.75 oz	0.0	Loose Pellet Hops	Dry-Hopped

Other Ingredients

Ingredient	Amount	When
Whirlfloc Tablet	1.00 oz	In Boil

Yeast

White Labs WLP013–London Ale

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	128
Total Sodium (ppm):	0	Total Sulfate (ppm):	517
Total Chloride(ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Full Mash
Schedule Name:	Stepped Infusion (35–50–65C/95–122–149F) w/Mash Out

Step Type	Temperature	Duration
Rest at	143 degF	45
Raise by infusion to	151 degF	5
Rest at	151 degF	30
Raise to and Mash out at	172 degF	20

Recipe Notes

6.25 oz is the IBU target but IMHO anything over 3 oz is a waste of hops... ymmv
Middle hop addition is 12 minutes for hops AND whirlfloc tablet
Whirlpool 5 min pump on, 15 min settling period then knock out