



[1] SCIPA (Sunshine Coast IPA)

Brewer: Paul Best - 1st Place
Style: American Amber Ale
Boil Size: 28.00 L @75 MIN
Total Water: 37.52 L
Final Bottling Volume: 21.49 L
Batch Size(ferment): 23.00 L

Printed: 23 April 2020
Recipe Created: 01 Mar 2020
Fermentation: Ale 18c
Equipment: RoboBrew Gen 3
Brewhouse Efficiency: 66.00
Brewsheet:Version 2020-04-23

BREW PREPARATION

WATER PREP

Amt	Name	Type	#	%/IBU
0.00 l	Sunshine Coast Tap water + Carbon Filter	Water	1	-

MASH IN

MASH INGREDIENTS

Amt	Name	Type	#	%/IBU
5.00 kg	Barret Pale Malt (5.9 EBC)	Grain	2	82.0 %
0.50 kg	Munich Malt (17.7 EBC)	Grain	3	8.2 %
0.40 kg	Wheat (3.9 EBC)	Grain	4	6.6 %
0.20 kg	Crystal (59.1 EBC)	Grain	5	3.3 %

MASH STEPS

Name	Description	Step Temperature	Step Time
Mash Step1 In	Add 24.00 l of water at 65.8 C	62.0 C	75 min
Mash Step2	Add 0.00 l of water at 69.0 C	69.0 C	15 min
Mash Step3	Add 0.00 l of water at 72.0 C	72.0 C	15 min

Fly sparge with 10.12 l water at 75.6 C

BOIL WORT

Add water to achieve boil volume of 28.00 l

Estimated pre-boil gravity is 1.048 SG

BOIL INGREDIENTS

Amt	Name	Type	#	%/IBU
5.00 g	Citra [12.00 %] - Boil 25.0 min	Hop	6	5.0 IBUs
5.00 g	Columbus [14.00 %] - Boil 25.0 min	Hop	7	5.9 IBUs
5.00 g	Simcoe [13.00 %] - Boil 25.0 min	Hop	8	5.4 IBUs
10.00 g	Citra [12.00 %] - Boil 5.0 min	Hop	9	6.2 IBUs
10.00 g	Columbus [14.00 %] - Boil 5.0 min	Hop	10	7.2 IBUs
10.00 g	Simcoe [13.00 %] - Boil 5.0 min	Hop	11	6.7 IBUs
5.00 g	Yeast Nutrient @15min (Boil 0.0 days)	Other	15	-

STEEPED HOPS

Amt	Name	Type	#	%/IBU
20.00 g	Citra [12.00 %] - Steep/Whirlpool 15.0 min	Hop	12	6.1 IBUs
20.00 g	Simcoe [13.00 %] - Steep/Whirlpool 5.0 min	Hop	13	2.7 IBUs
10.00 g	Columbus [14.00 %] - Steep/Whirlpool 15.0 min	Hop	14	3.6 IBUs

Estimated Post Boil Vol: 26.09 l & Est Post Boil Gravity: 1.054 SG

COOL AND PREPARE FERMENTATION

Cool wort to fermentation temperature

Transfer wort to fermenter

Add water to achieve final volume of 23.00 l

Measure Actual Original Gravity _____ (Target: 1.054 SG)

Measure Actual Batch Volume _____ (Target: 23.00 l)

FERMENTATION

01 Mar 2020 - Primary Fermentation (7.00 days at 18.0 C ending at 18.0 C)

08 Mar 2020 - Secondary Fermentation (2.00 days at 20.0 C ending at 20.0 C)

Dry Hop and Prepare for Bottling/Kegging

DRY HOP/BOTTLING INGREDIENTS

Amt	Name	Type	#	%/IBU
40.00 g	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	16	0.0 IBUs
40.00 g	Simcoe [13.00 %] - Dry Hop 5.0 Days	Hop	17	0.0 IBUs
30.00 g	Columbus [14.00 %] - Dry Hop 5.0 Days	Hop	18	0.0 IBUs

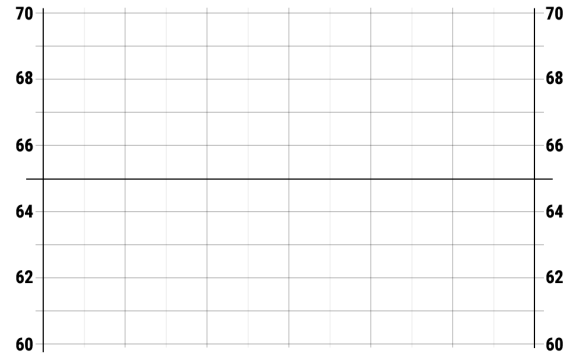
Measure Final Gravity: _____ (Estimate: 1.016 SG)

Date Bottled/Kegged: 10 Mar 2020 - Carbonation: Keg with 12.54 PSI

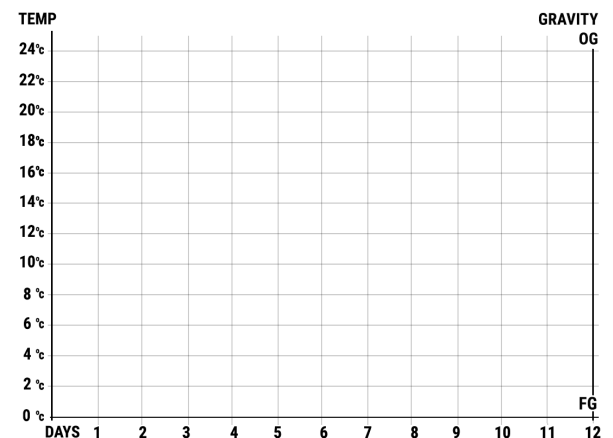
Age beer for 5.00 days at 4.0 C

15 Mar 2020 - Drink and enjoy!

MASH CHART



FERMENTATION RECORD



NOTES

Whirlpool was 80c and dry hop after 5 days fermentation. End of fermentation, raise to 23c. Cold crash & keg