

Beer name and/or description:

Classic IPA with all hot side hop additions.

IBU: 54 | Color (SRM): 7 | %ABV: 6.9

### Water

Mash Water	Temp.	68	°C	154	°F
		19.4	L	5.1	gal
Sparge Water	Temp.	76	°C	169	°F
		9.0	L	2.4	gal

### Malt

Malt/adjuncts	Weight		%
	Kg	Lbs	
Epiphany 2-row	6.1	13.4	95
Briess C30	0.3	0.7	5
<b>Total</b>	<b>6.4</b>	<b>14.1</b>	<b>100</b>

### Mash & Sparge

	Temperature		Time (min)
	°C	°F	
Mash Step 1	62	144	20
Mash Step 2	68	154	20
Mash Step 3			
Mash Step 4			

### NOTES

Other ingredients	Quantity	Units (L, g, etc)	Addition Point
Whirlfloc-G	1	g	Boil 45 min

### Boil

Wort	SG	L	gal	pH
Pre-boil	1.074	23.7	6.2	
Post-boil	1.077	21.3	5.6	
<b>Total Boil Time</b>	<b>60 minutes</b>			

### Hops

Hop Variety	%AA	Weight		Kettle addition Boil Time (min)	Dry hopping Fermentation day
		g	oz		
Simcoe	14.0	64	2.2	45	
Perle DE	5.3	37	1.3	0	
Centennial	10.0	48	1.7	WP	
Citra	9.0	54	1.9	WP	
<b>Total</b>	<b>38.3</b>	<b>203</b>	<b>7.1</b>		

### Fermentation

Yeast Strain	LalBrew Pomona™			
Pitch Rate	0.82	g/L		g/gal
Temperature	20	°C	68	°F
	SG		Plato	
OG	1.075		18.3	
FG	1.013		3.3	
<b>Attenuation</b>	<b>82</b>	%		