

Heady Topper

Imperial IPA

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.86 gal

Boil Time: 60 min

End of Boil Volume: 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Single Stage

Taste Notes:

Date: 11/25/2012

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment 759

Brewhouse Efficiency: 73.00 %

Est Mash Efficiency: 79.6 %

Taste Rating(out of 50): 30.0

Ingredients

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Amt	Name	Type	#	%/IBU
12 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	70.6 %
1 lbs 8.0 oz	Munich 10L (Briess) (10.0 SRM)	Grain	2	8.8 %
1 lbs 8.0 oz	Wheat, White (Cargill) (2.9 SRM)	Grain	3	8.8 %
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	4	5.9 %
1 lbs	Candi Sugar, Amber (75.0 SRM)	Sugar	5	5.9 %
1.50 oz	Columbus (Tomahawk) [14.00 % - Boil 60.0 min]	Hop	6	74.0 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 min)	Fining	7	-
1.00 Items	Immersion Chiller (Boil 15.0 min)	Other	8	-
1.00 oz	Cascade [5.50 % - Boil 5.0 min]	Hop	9	3.2 IBUs
1.00 oz	Centennial [10.00 % - Boil 5.0 min]	Hop	10	5.9 IBUs
1.00 oz	Columbus (Tomahawk) [14.00 % - Boil 5.0 min]	Hop	11	8.2 IBUs
1.00 oz	Simcoe [13.00 % - Boil 5.0 min]	Hop	12	7.6 IBUs
1.00 oz	Zythos [12.00 % - Boil 5.0 min]	Hop	13	7.0 IBUs
1.00 oz	Centennial [10.00 % - Aroma Steep 20.0 min]	Hop	14	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [14.00 % - Aroma Steep 20.0 min]	Hop	15	0.0 IBUs
1.00 oz	Simcoe [13.00 % - Aroma Steep 20.0 min]	Hop	16	0.0 IBUs
1.00 oz	Zythos [12.00 % - Aroma Steep 20.0 min]	Hop	17	0.0 IBUs
1.0 pkg	Conan (The Alchemist #)	Yeast	18	-
1.00 oz	Cascade [5.50 % - Dry Hop 5.0 Days]	Hop	19	0.0 IBUs
1.00 oz	Centennial [10.00 % - Dry Hop 5.0 Days]	Hop	20	0.0 IBUs
1.00 oz	Columbus (Tomahawk) [14.00 % - Dry Hop 5.0 Days]	Hop	21	0.0 IBUs
1.00 oz	Simcoe [13.00 % - Dry Hop 5.0 Days]	Hop	22	0.0 IBUs
1.00 oz	Zythos [12.00 % - Dry Hop 4.0 Days]	Hop	23	0.0 IBUs

Beer Profile

Est Original Gravity: 1.079 SG

Est Final Gravity: 1.018 SG

Estimated Alcohol by Vol: 8.0 %

Bitterness: 106.0 IBUs

Est Color: 11.8 SRM

Measured Original Gravity: 1.077 SG

Measured Final Gravity: 1.015 SG

Actual Alcohol by Vol: 8.2 %

Calories: 262.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body Fly Sparge

Sparge Water: 3.78 gal

Sparge Temperature: 170.0 F

Total Grain Weight: 17 lbs

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.50 gal of water at 163.6	154.0 F	60 min
Sparge Step:	Fly sparge with 3.78 gal water at 170.0		
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% the time)			

Carbonation and Storage

Carbonation Type: Keg

Volumes of CO2: 2.3

Pressure/Weight: 12.54 PS

Carbonation Used: Keg with 12.54 PS

Keg/Bottling Temperature: 45.0 F

Age for: 30.00 days

Fermentation: Ale, Single Stage

Storage Temperature: 65.0 F

Notes

Created with [BeerSmith](#)