

# Roddy 84 IPA

American IPA

**Type:** All Grain

**Batch Size:** 6.00 gal

**Boil Size:** 7.50 gal

**Boil Time:** 60 min

**Taste Rating(out of 50):** 35.0

**Taste Notes:**

**Date:** 8/18/2011

**Brewer:** Michael Bischoff

**Asst Brewer:**

**Equipment:** Brew Pot (12.5 gal) and Igloo Cooler (10 Gal)

**Brewhouse Efficiency:** 70.00

## Ingredients

Amount	Item	Type	% or IBU
8.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	53.33 %
5.00 lb	German Pale Malt (3.3 SRM)	Grain	33.33 %
1.00 lb	Light Munich (5.0 SRM)	Grain	6.67 %
0.50 lb	Honey Malt (25.0 SRM)	Grain	3.33 %
0.50 lb	Oats, Flaked (1.0 SRM)	Grain	3.33 %
0.75 oz	Warrior [15.80 %] (60 min)	Hops	43.0 IBU
1.00 oz	Simcoe [12.90 %] (Dry Hop 10 days)	Hops	-
1.00 oz	Falconer Flight [10.50 %] (Dry Hop 10 days)	Hops	-
1.00 oz	Centennial [8.70 %] (25 min)	Hops	12.7 IBU
1.00 oz	Falconer Flight [10.50 %] (15 min)	Hops	10.2 IBU
1.00 oz	Summit [16.00 %] (10 min)	Hops	11.6 IBU
1.00 oz	Cascade [4.00 %] (5 min)	Hops	2.4 IBU
1.00 oz	Falconer Flight [10.20 %] (0 min) (Aroma Hop-Steep)	Hops	-
1 Pkgs	American Ale (Wyeast Labs #1056) [Starter 125 ml]	Yeast-Ale	

## Beer Profile

**Est Original Gravity:** 1.064 SG

**Est Final Gravity:** 1.015 SG

**Estimated Alcohol by Vol:** 6.37 %

**Bitterness:** 80.0 IBU

**Est Color:** 6.4 SRM

**Measured Original Gravity:** 1.062 SG

**Measured Final Gravity:** 1.010 SG

**Actual Alcohol by Vol:** 6.79 %

**Calories:** 276 cal/pint

**Color:**

Color

## Mash Profile

**Mash Name:** Single Infusion, Light Body, Batch Sparge

**Sparge Water:** 4.86 gal

**Sparge Temperature:** 168.0 F

**Total Grain Weight:** 15.00 lb

**Grain Temperature:** 72.0 F

**TunTemperature:** 72.0 F

*Adjust Temp for Equipment:* FALSE *Mash PH:* 5.4 PH

**Single Infusion, Light Body, Batch Sparge**

<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>
60 min	Mash In	Add 18.75 qt of water at 161.4 F	150.0 F

*Mash Notes:* Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

**Carbonation and Storage**

<i>Carbonation Type:</i> Corn Sugar	<i>Volumes of CO2:</i> 2.4
<i>Pressure/Weight:</i> 4.5 oz	<i>Carbonation Used:</i> -
<i>Keg/Bottling Temperature:</i> 60.0 F	<i>Age for:</i> 28.0 days
<i>Storage Temperature:</i> 52.0 F	

**Notes**

Mashed a little higher (150 vs 148) based on BG Cup competition feedback.

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