

AMERICAN IPA

BJCP 2015: 21A



ALL-GRAIN METHOD (13500)

5kg JW Traditional Ale



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 1056

WLP001

Boil Volume: 28 litres

MG American Ale

US-05

Mash time: 60 mins @ 65°C

BRY-97

MJ M44 West Coast

Boil time: 60 mins



SPECIALTY MALTS

1kg JW Munich Light

0.6kg JW Crystal Light



HOPS

30g Magnum @ 60 (Bittering hops)

15g Centennial @ 10 (Flavour hops)

15g Simcoe @ 5 (Aroma hops)

15g Chinook @ 0 (Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



SUGGESTED YEAST

Wyeast 1056 – American Ale

WLP001 – California Ale

SafAle US-05

Danstar BRY-97

Morgans American Ale Yeast

MJ M44 West Coast Ale



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.063
Estimated F.G. : 1.014
Estimated ABV : 6.4%

SRM : 13
IBUs : 45

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, and a dry-ish finish.

Aroma: A prominent to intense hop aroma featuring one or more characteristics of American hop, such as citrus, floral, pine, resin and tropical fruit. A low to medium-low clean, grainy-malty aroma may be found in the background.

Appearance: Colour ranges from medium gold to light reddish-amber. Should be clear. Medium sized, white to off-white head with good persistence.

Flavour: Hop flavour is medium to medium-high. Malt flavour should be low to medium-low. A very light, clean alcohol flavour may be noticed in stronger versions.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation.