

**Brewer's Friend**

Heading



Recipe Stats



Hops Summary



QR Code

# Episode 006 - Sir Jimmy's IPA



Added By: **futur3h4wk**  
 Method: **BIAB**  
 Style: **English IPA**  
 Boil Time: **60 min**  
 Batch Size: **5 gallons** (*fermentor volume*)  
 Boil Size: **6 gallons**  
 Boil Gravity: **1.062** (*recipe based estimate*)  
 Efficiency: **70%** (*brew house*)

Original Gravity: **1.074**      Final Gravity: **1.021**      ABV (alternate): **7.47%**IBU (tinseth): **48.34**      SRM (morey): **13.46**      

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
12.25 lb	United Kingdom - Maris Otter Pale	38	3.75	86.7%
8 oz	Belgian - Biscuit	35	23	3.5%
8 oz	American - Caramel / Crystal 40L	34	40	3.5%
6 oz	American - Caramel / Crystal 120L	33	120	2.7%
8 oz	United Kingdom - Wheat	37	2	3.5%
<b>14.13 lb</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
1.43 oz	Challenger	Pellet	8	Boil	60 min	39.06
1.5 oz	Fuggles	Pellet	5	Aroma	10 min	9.28
1 oz	East Kent Goldings	Pellet	7.2	Aroma	0 min	

## Hops Summary

Amount	Variety	Type	AA
1.43 oz	Challenger	Pellet	8
1 oz	East Kent Goldings	Pellet	7.2
1.5 oz	Fuggles	Pellet	5

## Mash Guidelines

Amount	Description	Type	Temp	Time
6 gal		Infusion	152 F	60 min

## Other Ingredients

Amount	Name	Type	Use	Time
1 tsp	Irish Moss	Fining	Boil	15 min

## Yeast

Danstar - Windsor Ale Yeast

**Attenuation (avg):** 72%      **Flocculation:** Medium  
**Optimum Temp:** 64 - 70 °F      **Starter:** No  
**Fermentation Temp:** 68 °F      **Pitch Rate:** -

## Priming

Method: Corn Sugar      Amount: 5 oz

*This recipe is shared.*



***View Count: 140***

***Brew Count: 0***

***Last Updated: 2014-04-08 20:35 EDT***