

# PronX IPA

American IPA (14 B)

**Type:** All Grain  
**Batch Size:** 18,93 l  
**Boil Size:** 24,72 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 22,67 l  
**Final Bottling Vol:** 17,41 l  
**Fermentation:** Ale, Two Stage

**Date:** 06 Sep 2015  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 69,00 %  
**Est Mash Efficiency:** 79,4 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5000,00 g	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	82,0 %
300,00 g	Carafa III (1034,3 EBC)	Grain	2	4,9 %
300,00 g	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	3	4,9 %
300,00 g	Oats, Flaked (2,0 EBC)	Grain	4	4,9 %
100,00 g	Wheat, Roasted (837,3 EBC)	Grain	5	1,6 %
100,00 g	Brown Sugar, Dark (450,0 EBC)	Sugar	6	1,6 %
30,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	7	38,6 IBUs
60,00 g	Equinox [15,00 %] - Boil 5,0 min	Hop	8	19,3 IBUs
30,00 g	Citra [12,00 %] - Boil 5,0 min	Hop	9	7,7 IBUs
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	10	-
30,00 g	Citra [12,00 %] - Dry Hop 7,0 Days	Hop	11	0,0 IBUs
30,00 g	Summer (Summer Saaz) [5,50 %] - Dry Hop...	Hop	12	0,0 IBUs
30,00 g	Wai-iti [3,00 %] - Dry Hop 7,0 Days	Hop	13	0,0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,067 SG  
**Est Final Gravity:** 1,016 SG  
**Estimated Alcohol by Vol:** 6,8 %  
**Bitterness:** 65,6 IBUs  
**Est Color:** 68,3 EBC

**Measured Original Gravity:** 1,067 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 7,5 %  
**Calories:** 632,2 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, Batch Sparge  
**Sparge Water:** 16,02 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,54  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6100,00 g  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15,65 l of water at 73,0 C	66,5 C	60 min

**Sparge:** Batch sparge with 4 steps (Drain mash tun , 5,34l, 5,34l, 5,34l) of 75,6 C water

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

### Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 102,42 g

**Keg/Bottling Temperature:** 21,1 C

**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2,3

**Carbonation Used:** Bottle with  
102,42 g Corn Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

### Notes

Add star anise and liquorice root powder at 10 mins.

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