



Russian River Pliney The Elder IPA

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Grain Bill:

5.75kg Joe White Traditional Ale
0.5kg Weyermann Carapils Malt
.125kg Joe White Crystal

Hop Schedule:

50g Magnum for 90 minutes boil
25g Columbus for 60 minutes boil
25g Simcoe for 45 minutes boil
50g Centennial at flameout for 10 minutes
50g Simcoe at flameout for 10 minutes
75g Columbus dry hop for 5 days
25g Centennial dry hop for 5 days
25g Simcoe dry hop for 5 days

Yeast:

2x 11.5g US-05 Pitched @ 19°C

Suggested Additions for 10 minutes boil

5g Yeast Nutrient
1g BF640 Beer Fining

Expected Gravity Readings:

Est. OG: 1.071
Est. FG: 1.010
Est. ABV: 8.0%

Alternate Yeast

2x 11g Lallemmand Kviek
Yeast

**Changes to brew
schedule:** Can be
fermented at 30°C+ and
in 3 - 6 days.

BREW DAY NOTES

Date:

Litres in Fermenter:

Original Gravity:

Yeast Pitch Temp:

Fermentation Temp:

Days in Fermenter:

Final Gravity:

ABV Calculator

$$ABV = (OG - FG) * 131.25$$

$$ABV = (\text{_____} - \text{_____}) * 131.25 = \text{_____}$$

Instructions:

Please note: *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **19.5 Lts** of mash water to **72°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 66°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**, during this time you should have your **13.5 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 18°C**, aerate the wort and then pitch the sanitised yeast packet. You can raise the temp to **19-20°C** once the yeast is pitched.
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.010**, which will make a **8.0% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.
Enjoying it.