



American Homebrewers Association®

BIG BREW

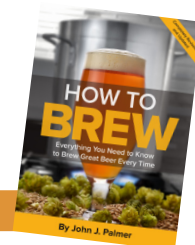
2017

“Rushmore IPA” – All Grain American IPA

Recipe for 5 gallons (18.93 L)

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Everything You Need to Know to Brew
Great Beer Every Time* by John Palmer

PRE-SALE APRIL 24



Fermentables

- 11 lb. (5.0 kg) pale ale malt
- 1 lb. (0.45 kg) Munich malt
- 0.5 lb. (0.23 kg) caramel 40°L malt

Hops

- 1.0 oz. (28 g) Nugget pellet hops, 13% a.a. (60 min.)
- 0.5 oz. (14 g) Cascade pellet hops, 6% a.a. (15 min.)
- 0.5 oz. (14 g) Amarillo pellet hops, 10% a.a. (15 min.)
- 0.5 oz. (14 g) Centennial pellet hops, 10.5% a.a. (15 min.)
- 0.5 oz. (14 g) Cascade pellet hops, 6% a.a. (0 min.)
- 0.5 oz. (14 g) Amarillo pellet hops, 10% a.a. (0 min.)
- 0.5 oz. (14 g) Centennial pellet hops, 10.5% a.a. (0 min.)
- 0.5 oz. (14 g) Cascade pellet hops, 6% a.a. (dry hop)
- 0.5 oz. (14 g) Amarillo pellet hops, 10% a.a. (dry hop)
- 0.5 oz. (14 g) Centennial pellet hops, 10.5% a.a. (dry hop)

Yeast

- American ale yeast with a sufficient yeast starter (250 billion cells)

Misc.

- 0.75 tsp. (3 g) Irish moss added 15 minutes before end of the boil (optional)
- Recommended water profile, PPM (optional):
 - Ca: 100–150
 - Mg: 10
 - Total alkalinity: 0–50
 - SO₄: 200–400
 - Cl: 50–100
 - RA: –100–0

Brewer's Specifics

- Mash grains at 153° F (67° C) for 60 minutes.
- Mash out at 168° F (76° C), with pre-boil wort volume of 7 gal. (26.5 L).
- Bring to a rolling boil for 60 minutes, adding hops at specified intervals from end of boil.
- Chill wort to 65° F (18° C) and pitch yeast.
- Ferment in primary at 65° F (18° C) until fermentation slows significantly (7–9 days).
- Rack to secondary fermenter and dry hop for no more than 10 days at 68° F (20° C).
- Keg at 2.5 volumes (5 g/L) of CO₂ or bottle condition with 4 oz. (113 g) corn sugar.

Boil Time: 60 minutes

Pre-Boil Gravity, 7 gal. (26.5 L): 1.050 (12.4° P)

Original Gravity: 1.059 (14.5° P)

Final Gravity: 1.015 (3.8° P)

SRM: 6

IBU: 70

ABV: 6%

