

Randy Mosher's New OG IPA

American IPA

Recipe by **Rob Neale**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
19 L	2 L	60 mins	80%	18.61 L	9.87 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.066	1.019	59.6	12.3	6.20%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Best Ale Supplier: Crisp	3.40 kg (61%)	Mash	38.0	7.9
Pilsner (2-Row) Supplier: Generic	1.60 kg (29%)	Mash	36.8	3.3
Caramalt Supplier: Thomas Fawcett & Sons	0.31 kg (6%)	Mash	34.2	29.6
Vienna Supplier: Crisp	0.28 kg (5%)	Mash	37.0	13.8

Mash Steps

	Temp	Time
Mash In	67 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Cascade (IBU: 6.5)	54.00 g (31%)	Pellet	Mash	60 min	5.8
Cascade (IBU: 32.6)	54.00 g (31%)	Pellet	Boil	60 min	5.8
Calypso (IBU: 20.4)	40.00 g (23%)	Pellet	Hop Stand	30 min	13

Hops

	Amount	Type	Usage	Time	AA
Chinook (IBU: 0.0)	28.00 g (16%)	Pellet	Dry Hop	60 days	13

Yeast

	Amount	Attenuation
WLP077	1 packets	70 %

Extras

Amount	Usage	Time
--------	-------	------

Fermentation Steps

	Temp	Time
Fermentation 1	18 °C	10 days

Notes

<https://beerandbrewing.com/recipe-randy-mosher-s-new-og-ipa/>