

# Cranberry Count Hopula

American IPA (14 B)

**Type:** All Grain  
**Batch Size:** 5.02 gal  
**Boil Size:** 8.01 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 6.09 gal  
**Final Bottling Vol:** 4.65 gal  
**Fermentation:** Ale, Two Stage

**Date:** 10 May 2013  
**Brewer:** Jayme Stuhl  
**Asst Brewer:**  
**Equipment:** MegaPot (10 Gal/40 L) - BIAB  
**Efficiency:** 70.00 %  
**Est Mash Efficiency:** 81.7 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	89.8 %
1 lbs	Munich Malt - 10L (10.0 SRM)	Grain	2	8.2 %
4.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	2.0 %
1.00 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	4	49.8 IBUs
0.20 oz	Amarillo [9.20 %] - Boil 20.0 min	Hop	5	3.7 IBUs
0.20 oz	Simcoe [13.00 %] - Boil 20.0 min	Hop	6	5.2 IBUs
0.20 oz	Amarillo [9.20 %] - Boil 15.0 min	Hop	7	3.0 IBUs
0.20 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	8	4.3 IBUs
32.00 oz	Cranberry Sauce (Boil 15.0 mins)	Other	9	-
0.20 oz	Amarillo [9.20 %] - Boil 10.0 min	Hop	10	2.2 IBUs
0.20 oz	Simcoe [13.00 %] - Boil 10.0 min	Hop	11	3.1 IBUs
0.20 oz	Amarillo [9.20 %] - Boil 5.0 min	Hop	12	1.2 IBUs
0.20 oz	Simcoe [13.00 %] - Boil 5.0 min	Hop	13	1.7 IBUs
0.20 oz	Amarillo [9.20 %] - Boil 0.0 min	Hop	14	0.0 IBUs
0.20 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	15	0.0 IBUs
1.00 oz	Ahtanum [6.00 %] - Dry Hop 5.0 Days	Hop	16	0.0 IBUs
1.00 oz	Amarillo [9.20 %] - Dry Hop 5.0 Days	Hop	17	0.0 IBUs
1.00 oz	Simcoe [13.00 %] - Dry Hop 5.0 Days	Hop	18	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.064 SG  
**Est Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 6.6 %  
**Bitterness:** 74.3 IBUs  
**Est Color:** 7.2 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 5.66 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 12 lbs 4.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.31 qt of water at 163.0 F	150.0 F	75 min

**Sparge:** Fly sparge with 5.66 gal water at 168.0 F

**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:** 3.65 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 3.65 oz Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Created with [BeerSmith](#)

