



IPAs, Clone Recipes



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

CAMSHAFT IPA

ALL GRAIN RECIPE KIT - 23L Batch



6% ABV - 41 IBU (BR 0.8#)

This full-throttle, no-nonsense IPA fires on all cylinders. A turbocharged burst of grapefruit peel, zesty orange and that classic resinous edge coasting along a solid malt backbone that's just there enough to carry all of the hops.

INGREDIENTS

Pale Malt - 5.8kg
Caramunich T2 - 320g
Acidulated Malt - 150g

YEAST**

SafAle US-05 11.5g

RECIPE NOTES

Consider using a hop sock when dry hopping. Taste beer before packaging to ensure there is no diacetyl (butterscotch / popcorn flavour). If there is, leave it longer to ferment out.

** Default Kit ingredients, other options available. Whirlfloc and Nutrient sold separately.

HOPS**

East Kent Goldings - 50g
Centennial - 100g
Citra - 100g
Ekuanot - 100g
Simcoe - 100g

EXTRAS

Whirlfloc Tablet, Nutrient

HOPS
MALT

WATER PROFILE

BALANCED
Ca² 60, Cl 70, SO₄² 80
Target Mash pH: 5.2

WATER ADDITIONS (RO Water)

Calcium Sulphate: 3.4g
Magnesium Sulphate: 2.8g
Calcium Chloride: 5g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 3.4g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	35.5L	
MASH WATER	20.5L	
SPARGE WATER	15L	
MASH TEMP	67°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	30.5L	_____
BOIL TIME	60m	_____
^PRE-BOIL GRAVITY	1.049	_____
ORIGINAL GRAVITY	1.054	_____
MASH EFFICIENCY	73%	_____

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.

BOIL ADDITIONS (60min boil)



60 min	30g EKG
↓	
5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat, cool to 85°C
85°C HOPSTAND	30g each of CITRA, CENTENNIAL, EKUANOT, and SIMCOE for 15 min
CHILL to 18°C	TRANSFER TO FERMENTER
FERMENT	18°C
DRY HOP (Day 3)	40g each of CITRA, CENTENNIAL, EKUANOT, and SIMCOE



BREWER'S NOTES eg. check SG, Final Gravity, ABV...