

# Green Flash IPA Clone

Author: John Sanatar  
Date: 4/14/2009  
Category: 14 - India Pale Ale (IPA)  
Subcategory: B - American IPA



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Kettle Volume: 15.04 gal (S.G.: 1.057)	Efficiency: 70.64%
Boil Duration: 1.5 hr	Attenuation: 81.0%
Evaporation: 1.5 gal	Evap/Hour: 1.0 gal
Water Volume Added: 0.0 gal	
Final Volume: 13.0 gal (S.G.: 1.066)	

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## Ingredients:

29.0 lb Standard 2-Row  
2.0 lb Carastan 30/37  
7.0 oz Crystal Malt 60°L  
2.75 lb Cara-Pils® Malt (Organic)  
2.0 oz Simcoe (13.0%) - added during boil, boiled 90 min  
0.5 oz Columbus (15.0%) - added during boil, boiled 60 min  
0.5 oz Simcoe (13.0%) - added during boil, boiled 60 min  
0.5 oz Columbus (15.0%) - added during boil, boiled 30 min  
0.5 oz Simcoe (13.0%) - added during boil, boiled 30 min  
1.6 oz Columbus (15.0%) - added during boil, boiled 15 min  
1.6 oz Simcoe (13.0%) - added during boil, boiled 15 min  
2.2 oz Cascade (5.5%) - added during boil, boiled 10 min  
1.1 oz Columbus (15.0%) - added during boil, boiled 0 min  
1.1 oz Simcoe (13.0%) - added during boil, boiled 0 min  
1.0 oz Cascade (5.5%) - added dry to secondary fermenter  
1.0 oz Amarillo (8.5%) - added dry to secondary fermenter  
1.0 oz Centennial (10.0%) - added dry to secondary fermenter  
1.0 oz Simcoe (13.0%) - added dry to secondary fermenter  
1.0 oz Columbus (15.0%) - added dry to secondary fermenter

## Water:

1.0 gal Distilled Water  
1.6 g Gypsum (Calcium Sulfate)  
0.7 g Epsom Salts (Magnesium Sulfate)  
0.2 g Table Salt (Sodium Chloride)  
0.1 g Calcium Chloride (Calcium Chloride (anhydrous))

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## Style:

Recipe	Guideline
Original Gravity: 1.066	1.056 - 1.075
Terminal Gravity: 1.013	1.010 - 1.018
Color: 11.61 °SRM	6.0 - 15.0
Alcohol: 7.03%	5.5% - 7.5%
Bitterness: 110.1	40.0 - 70.0



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**Analysis:**

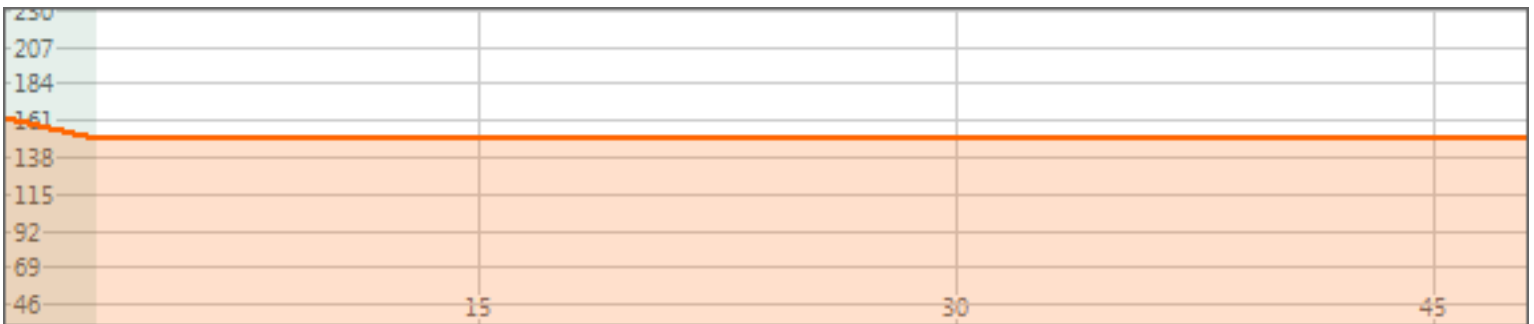
<b>Apparent</b>	<b>Real</b>	<b>Weight</b>	<b>Calories</b>
Original Extract: 16.11 °P	16.11 °P	Alcohol: 19.81 g	136.72 kcal
Attenuation: 81.0%	64.8%	Carbs: 20.0 g	76.01 kcal
Terminal Extract: 3.2 °P	5.67 °P	Protein: 1.4 g	5.6 kcal
% Alcohol: 7.03% ABV	5.51% ABW		Total: 218.33 kcal

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**Schedule:**

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>3.0 min Mash In</b> <i>Liquor: 10.5 gal</i> <i>Strike: 164.81 °F</i> <i>Target: 152.0 °F</i>	00:03:00	2.56 L/kg	152.0 °F	6.61 gal
<b>45 min Sacc Rest</b> <i>Rest: 45 min</i> <i>Final: 152.0 °F</i>	00:48:00	2.56 L/kg	152.0 °F	6.61 gal
<b>0.0 min Untitled Step</b> <i>First Runnings</i> <i>Volume: 0.75 gal</i> <i>Temperature: 212.0 °F</i> <i>Duration: 0.0 min</i> <i>Batch Sparge</i> <i>Volume: 7.2 gal</i> <i>Temperature: 185.0 °F</i> <i>Duration: 0.0 min</i> <i>Total Runoff: 14.78 gal</i>	00:48:00	0.0 L/kg	166.1 °F	0.0 gal



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**Carbonation:****Natural Conditioning**

Beer Temp: 68.0 °F  
Priming Agent Rate: 4.02 g/L  
Priming Agent Mass: 324.14 g  
Volumes CO2: 2.5

**Forced Carbonation**

Beer Temp: 45.0 °F  
Pressure: 14.89 PSI  
Volumes CO2: 2.5

# Melrose IPA

Author: John Sanatar  
Date: 8/24/2008  
Category: 14 - India Pale Ale (IPA)  
Subcategory: B - American IPA



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Kettle Volume: 8.79 gal (S.G.: 1.056)	Efficiency: 73.0%
Boil Duration: 1.5 hr	Attenuation: 80.0%
Evaporation: 1.5 gal	Evap/Hour: 1.0 gal
Water Volume Added: 0.0 gal	
Final Volume: 7.0 gal (S.G.: 1.070)	

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## Ingredients:

17.25 lb Standard 2-Row  
0.6 lb Carapils®/Carafoam®  
0.6 lb Honey Malt  
0.25 lb 2-Row Caramel Malt 60L  
0.55 oz Amarillo (8.5%) - added first wort, boiled 60 min  
1.45 oz Warrior (16.0%) - added during boil, boiled 60 min  
1.2 oz Simcoe (13.0%) - added during boil, boiled 30 min  
1.0 oz Simcoe (13.0%) - added during boil, boiled 15 min  
0.85 oz Amarillo (8.5%) - added during boil, boiled 5 min  
1.0 ea Whirlfloc Tablets (Irish moss) - added during boil, boiled 5 min  
0.85 oz Amarillo (8.5%) - added during boil, boiled 0.0 min  
1.65 oz Simcoe (13.0%) - added dry to primary fermenter  
1.65 oz Amarillo (8.5%) - added dry to primary fermenter  
1.0 ea Fermentis US-05 Safale US-05

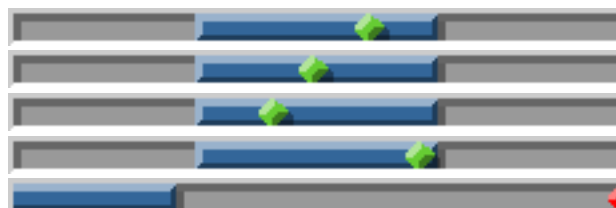
### Water:

1.0 gal Distilled Water  
.3 g Calcite (Calcium Carbonate)  
.8 g Epsom Salts (Magnesium Sulfate)  
1 g Gypsum (Calcium Sulfate)  
.1 g Table Salt (Sodium Chloride)  
.2 g Calcium Chloride (Calcium Chloride (anhydrous))

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## Style:

Recipe	Guideline
Original Gravity: 1.070	1.056 - 1.075
Terminal Gravity: 1.014	1.010 - 1.018
Color: 8.87 °SRM	6.0 - 15.0
Alcohol: 7.35%	5.5% - 7.5%
Bitterness: 125.3	40.0 - 70.0



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**Analysis:**

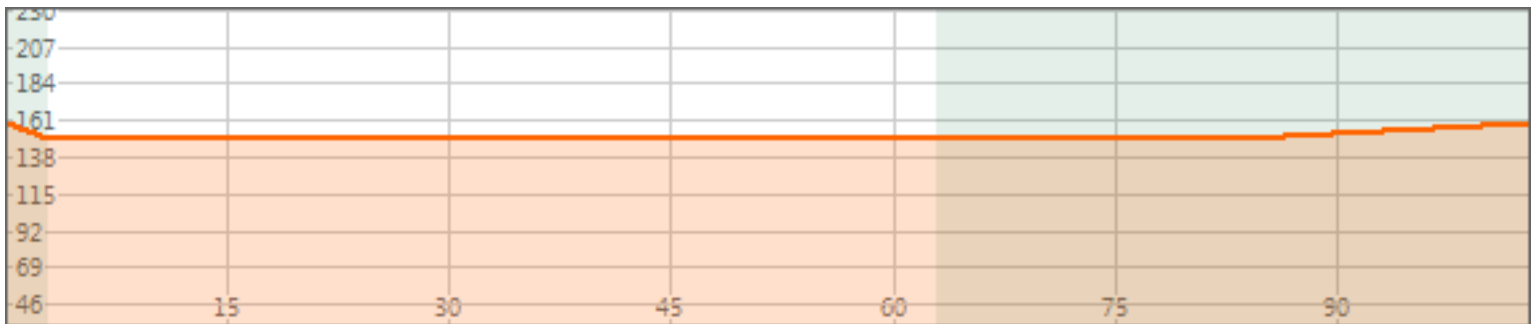
<b>Apparent</b>	<b>Real</b>	<b>Weight</b>	<b>Calories</b>
Original Extract: 16.97 °P	16.97 °P	Alcohol: 20.7 g	142.84 kcal
Attenuation: 80.0%	63.9%	Carbs: 21.68 g	82.38 kcal
Terminal Extract: 3.56 °P	6.13 °P	Protein: 1.52 g	6.07 kcal
% Alcohol: 7.35% ABV	5.75% ABW		Total: 231.29 kcal

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**Schedule:**

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>3.0 min Mash In</b> <i>Liquor: 7.99 gal</i> <i>Strike: 161.2 °F</i> <i>Target: 152.0 °F</i>	00:03:00	3.57 L/kg	152.0 °F	5.91 gal
<b>60.00 min Sacc Rest</b> <i>Rest: 60.00 min</i> <i>Final: 152.0 °F</i>	01:03:00	3.57 L/kg	152.0 °F	5.91 gal
<b>40.0 min Batch Sparge</b> <i>First Runnings</i> <i>Volume: 0.0 gal</i> <i>Temperature: 212.0 °F</i> <i>Duration: 20 min</i> <i>Batch Sparge</i> <i>Volume: 2.64 gal</i> <i>Temperature: 190.0 °F</i> <i>Duration: 20 min</i> <i>Total Runoff: 8.62 gal</i>	01:43:00	0.0 L/kg	160.7 °F	0.0 gal



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**Carbonation:****Natural Conditioning**

Beer Temp: 68.0 °F  
Priming Agent Rate: 4.02 g/L  
Priming Agent Mass: 174.54 g  
Volumes CO2: 2.5

**Forced Carbonation**

Beer Temp: 45.0 °F  
Pressure: 14.89 PSI  
Volumes CO2: 2.5

# Pliny The Elder Clone

Author: John Sanatar  
Date: 1/9/2008  
Category: 14 - India Pale Ale (IPA)  
Subcategory: C - Imperial IPA



Kettle Volume: 8.29 gal (S.G.: 1.063)      Efficiency: 70.0%  
Boil Duration: 2 hr      Attenuation: 83.8%  
Evaporation: 1.0 gal      Evap/Hour: 0.5 gal  
Water Volume Added: 0.0 gal  
Final Volume: 7.0 gal (S.G.: 1.074)

## Ingredients:

16.5 lb Standard 2-Row  
5.9 oz 2-Row Caramel Malt 40L  
17.9 oz Carapils®/Carafoam®  
1.5 lb White Table Sugar (Sucrose)  
2.1 oz Chinook (13.0%) - added during mash  
2.0 oz Warrior (16.0%) - added during boil, boiled 90 min  
0.75 oz Chinook (13.0%) - added during boil, boiled 90 min  
1.5 oz Simcoe (13.0%) - added during boil, boiled 45 min  
1.5 oz Columbus (15.0%) - added during boil, boiled 30 min  
3.15 oz Centennial (10.0%) - added during boil, boiled 0.0 min  
1.5 oz Simcoe (13.0%) - added during boil, boiled 0.0 min  
3.25 oz Columbus (15.0%)  
0.75 oz Centennial (10.0%)  
2.0 oz Simcoe (13.0%)

### Water:

1.0 gal Distilled Water  
1.6 g Gypsum (Calcium Sulfate)  
0.7 g Epsom Salts (Magnesium Sulfate)  
0.2 g Table Salt (Sodium Chloride)  
0.1 g Calcium Chloride (Calcium Chloride (anhydrous))

## Style:

Recipe	Guideline
Original Gravity: 1.074	1.075 - 1.090
Terminal Gravity: 1.012	1.012 - 1.020
Color: 7.75 °SRM	8.0 - 15.0
Alcohol: 8.21%	7.5% - 10.0%
Bitterness: 199.9	60.0 - 100.0



## Analysis:

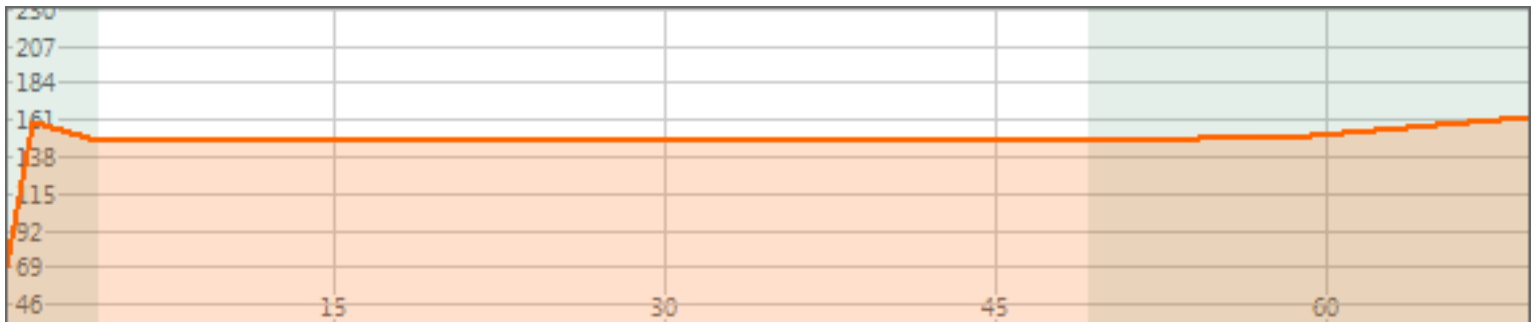
Apparent	Real	Weight	Calories
Original Extract: 18.01 °P	18.01 °P	Alcohol: 23.13 g	159.62 kcal
Attenuation: 83.8%	67.0%	Carbs: 20.96 g	79.66 kcal
Terminal Extract: 3.07 °P	5.94 °P	Protein: 1.47 g	5.87 kcal
% Alcohol: 8.21% ABV	6.44% ABW		Total: 245.14 kcal

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**Schedule:**

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>4.3 min Mash In</b> <i>Liquor: 5.62 gal</i> <i>Strike: 161.13 °F</i> <i>Target: 149.00 °F</i>	00:04:17	2.61 L/kg	149.00 °F	3.57 gal
<b>45 min Saccharification Rest</b> <i>Rest: 45 min</i> <i>Final: 149.0 °F</i>	00:49:17	2.61 L/kg	149.0 °F	3.57 gal
<b>20.0 min Batch Sparge</b> <i>First Runnings</i> <i>Volume: 0.5 gal</i> <i>Temperature: 212 °F</i> <i>Runoff: 4.01 gal</i> <i>Duration: 10 min</i> <i>Batch Sparge</i> <i>Volume: 3.84 gal</i> <i>Temperature: 185 °F</i> <i>Runoff: 3.83 gal</i> <i>Duration: 10 min</i> <i>Total Runoff: 8.03 gal</i>	01:09:17	0.0 L/kg	164.7 °F	0.0 gal



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**Carbonation:****Natural Conditioning**

Beer Temp: 68.0 °F  
Priming Agent Rate: 4.02 g/L  
Priming Agent Mass: 174.54 g  
Volumes CO2: 2.5

**Forced Carbonation**

Beer Temp: 45.0 °F  
Pressure: 14.89 PSI  
Volumes CO2: 2.5

# Pliny the Elder

Author:  
Date: 2/14/2010  
Category: 14 - India Pale Ale (IPA)  
Subcategory: C - Imperial IPA



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Kettle Volume: 15.04 gal (S.G.: 1.060)	Efficiency: 72.0%
Boil Duration: 1.5 hr	Attenuation: 84.0%
Evaporation: 1.5 gal	Evap/Hour: 1.0 gal
Water Volume Added: 0.0 gal	
Final Volume: 13.0 gal (S.G.: 1.070)	

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## Ingredients:

29.5 lb Standard 2-Row  
1.35 lb Crystal 45  
1.35 lb Cara-Pils® Malt  
1.65 lb White Table Sugar (Sucrose)  
8.0 oz Columbus (15.0%) - added during boil, boiled 90 min  
1.65 oz Columbus (15.0%) - added during boil, boiled 45 min  
2.2 oz Simcoe (13.0%) - added during boil, boiled 30 min  
2.2 oz Centennial (10.0%) - added during boil, boiled 0 min  
5.5 oz Simcoe (13.0%) - added during boil, boiled 0 min

### Water:

1.0 gal Distilled Water  
.2 g Calcite (Calcium Carbonate)  
.3 g Calcium Chloride (Calcium Chloride (anhydrous))  
.5 g Epsom Salts (Magnesium Sulfate)  
.6 g Gypsum (Calcium Sulfate)  
.1 g Table Salt (Sodium Chloride)

## Style:

Recipe	Guideline
Original Gravity: 1.070	1.070 - 1.090
Terminal Gravity: 1.011	1.010 - 1.020
Color: 8.89 °SRM	8.0 - 15.0
Alcohol: 7.72%	7.5% - 10.0%
Bitterness: 233.1	60.0 - 120.0



## Analysis:

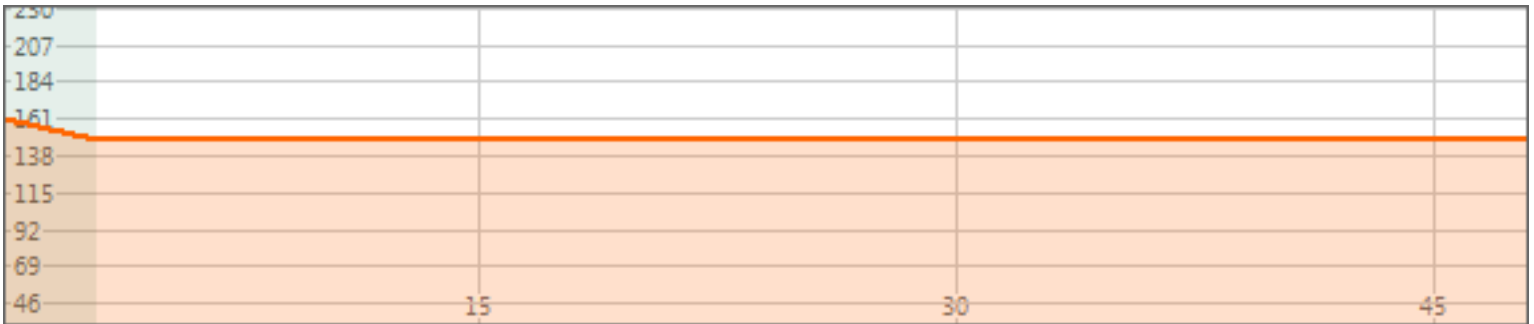
Apparent	Real	Weight	Calories
Original Extract: 17.0 °P	17.0 °P	Alcohol: 21.76 g	150.15 kcal
Attenuation: 84.0%	67.3%	Carbs: 19.6 g	74.5 kcal
Terminal Extract: 2.86 °P	5.56 °P	Protein: 1.37 g	5.49 kcal
% Alcohol: 7.72% ABV	6.06% ABV		Total: 230.14 kcal

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## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>3.0 min Mash in</b> <i>Liquor: 10.0 gal</i> <i>Strike: 162.36 °F</i> <i>Target: 150.0 °F</i>	00:03:00	2.59 L/kg	150.0 °F	6.33 gal
<b>45 min Sac Rest</b> <i>Rest: 45 min</i> <i>Final: 150.0 °F</i>	00:48:00	2.59 L/kg	150.0 °F	6.33 gal
<b>0.0 min Batch Sparge</b> <i>First Runnings</i> <i>Volume: 0.75 gal</i> <i>Temperature: 212.0 °F</i> <i>Duration: 0.0 min</i> <i>Batch Sparge</i> <i>Volume: 7.34 gal</i> <i>Temperature: 180.0 °F</i> <i>Duration: 0.0 min</i> <i>Total Runoff: 14.64 gal</i>	00:48:00	0.0 L/kg	163.6 °F	0.0 gal



### Carbonation:

#### Natural Conditioning

Beer Temp: 68.0 °F  
Priming Agent Rate: 4.02 g/L  
Priming Agent Mass: 324.14 g  
Volumes CO2: 2.5

#### Forced Carbonation

Beer Temp: 45.0 °F  
Pressure: 14.89 PSI  
Volumes CO2: 2.5

# Ruinination Revisited

Author: John Sanatar  
Date: 7/18/2009  
Category: 14 - India Pale Ale (IPA)  
Subcategory: C - Imperial IPA



Kettle Volume: 8.27 gal (S.G.: 1.053)  
Boil Duration: 1.5 hr  
Evaporation: 1.5 gal  
Water Volume Added: 0.0 gal  
Final Volume: 6.5 gal (S.G.: 1.068)

Efficiency: 66.3%  
Attenuation: 86.8%  
Evap/Hour: 1.0 gal

## Ingredients:

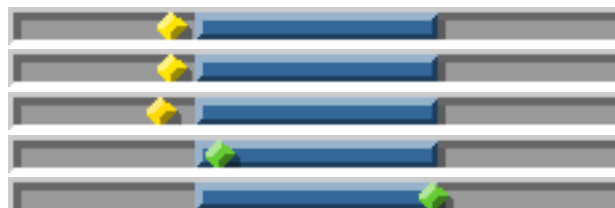
16.5 lb Standard 2-Row  
16.5 oz Crystal 15  
3.0 oz Magnum (12.2%) - added during boil, boiled 90 min  
1.0 oz Centennial (10.0%) - added during boil, boiled 15 min  
1.5 oz Centennial (10.0%) - added during boil, boiled 0.0 min  
2.0 oz Centennial (10.0%) - added dry to secondary fermenter  
0.5 lb White Table Sugar (Sucrose)

### Water:

1.0 gal Distilled Water  
1.1 g Gypsum (Calcium Sulfate)  
0.7 g Epsom Salts (Magnesium Sulfate)  
0.2 g Table Salt (Sodium Chloride)  
0.1 g Calcium Chloride (Calcium Chloride (anhydrous))  
1.0 g Calcite (Calcium Carbonate)

## Style:

Recipe	Guideline
Original Gravity: 1.068	1.070 - 1.090
Terminal Gravity: 1.009	1.010 - 1.020
Color: 6.95 °SRM	8.0 - 15.0
Alcohol: 7.76%	7.5% - 10.0%
Bitterness: 119.3	60.0 - 120.0



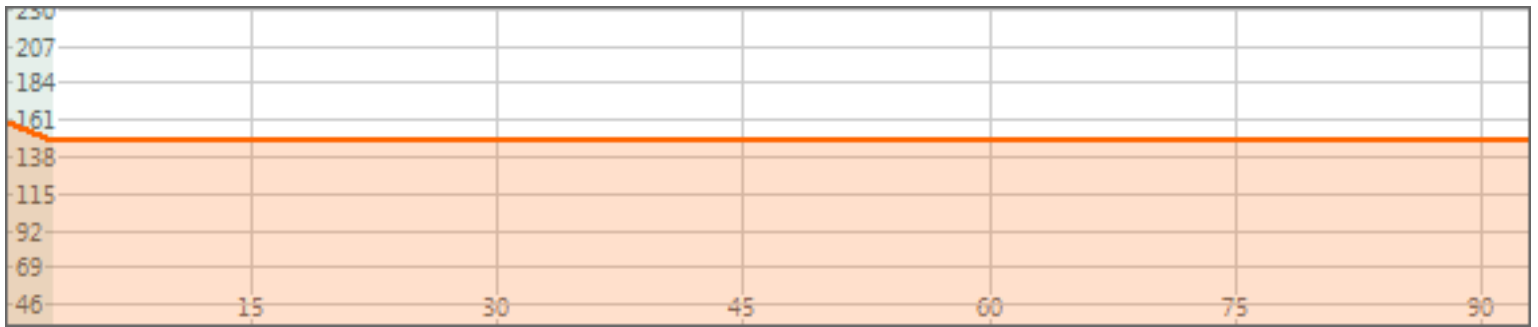
## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 16.57 °P	16.57 °P	Alcohol: 21.87 g	150.91 kcal
Attenuation: 86.8%	69.6%	Carbs: 17.66 g	67.12 kcal
Terminal Extract: 2.31 °P	5.03 °P	Protein: 1.24 g	4.95 kcal
% Alcohol: 7.76% ABV	6.11% ABW		Total: 222.97 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 60.0 °F  
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
<b>3.0 min Mash In</b> <i>Liquor: 5.5 gal</i> <i>Strike: 161.08 °F</i> <i>Target: 149.0 °F</i>	00:03:00	2.62 L/kg	149.0 °F	3.5 gal
<b>90 min Sacc Rest</b> <i>Rest: 90 min</i> <i>Final: 149.0 °F</i>	01:33:00	2.62 L/kg	149.0 °F	3.5 gal
<b>0.0 min Batch Sparge</b> <i>First Runnings</i> <i>Volume: 0.5 gal</i> <i>Temperature: 212.0 °F</i> <i>Duration: 0.0 min</i> <i>Batch Sparge</i> <i>Volume: 3.96 gal</i> <i>Temperature: 180.0 °F</i> <i>Duration: 0.0 min</i> <i>Total Runoff: 8.08 gal</i>	01:33:00	0.0 L/kg	163.3 °F	0.0 gal



### Carbonation:

#### Natural Conditioning

Beer Temp: 68.0 °F  
 Priming Agent Rate: 4.02 g/L  
 Priming Agent Mass: 162.07 g  
 Volumes CO<sub>2</sub>: 2.5

#### Forced Carbonation

Beer Temp: 45.0 °F  
 Pressure: 14.89 PSI  
 Volumes CO<sub>2</sub>: 2.5

# Vinnie's Blind Pig IPA

Author: John Sanatar  
Date: 5/14/2007  
Category: 14 - India Pale Ale (IPA)  
Subcategory: C - Imperial IPA



Kettle Volume: 3.0 gal (S.G.: 1.123)	Efficiency: 29.35%
Boil Duration: 1.0 hr	Attenuation: 83.8%
Evaporation: 0.5 gal	Evap/Hour: 0.5 gal
Water Volume Added: 2.6 gal	
Final Volume: 5.0 gal (S.G.: 1.074)	

## Ingredients:

9 lb Ultralight Extract (MoreBeer)  
1.0 lb CBW® Bavarian Wheat Powder (Dry Malt Extract)  
0.5 lb American Caramel 40°L  
0.5 lb Cara-Pils® Malt  
2.0 oz Chinook (11.5%) - added during boil, boiled 60.0 min  
0.5 oz Cascade (6.9%) - added during boil, boiled 30 min  
1 oz Cascade (6.9%) - added during boil, boiled 15 min  
1 oz Centennial (10.0%) - added dry to secondary fermenter  
1 oz Cascade (6.9%) - added dry to secondary fermenter  
1.0 oz Oak Wood Chips - added dry to secondary fermenter

## Style:

Recipe	Guideline
Original Gravity: 1.074	1.075 - 1.090
Terminal Gravity: 1.012	1.012 - 1.020
Color: 9.69 °SRM	8.0 - 15.0
Alcohol: 8.17%	7.5% - 10.0%
Bitterness: 107.8	60.0 - 100.0



## Analysis:

Apparent	Real	Weight	Calories
Original Extract: 17.95 °P	17.95 °P	Alcohol: 42.23 g	291.36 kcal
Attenuation: 83.8%	67.0%	Carbs: 38.34 g	145.69 kcal
Terminal Extract: 3.06 °P	5.92 °P	Protein: 2.68 g	10.73 kcal
% Alcohol: 8.17% ABV	6.41% ABW		Total: 447.78 kcal

## Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 3.82 g/L	Pressure: 14.89 PSI
Priming Agent Mass: 118.47 g	Volumes CO2: 2.5
Volumes CO2: 2.5	

## Notes: