

# Chocolate Thunda

Imperial IPA

**Type:** All Grain **Date:** 01/05/2012  
**Batch Size (fermenter):** 10.00 gal **Brewer:** Curtis Taylor  
**Boil Size:** 14.44 gal **Asst Brewer:**  
**Boil Time:** 90 min **Equipment:** Stainless Kegs (10 Gal/37.8 L) – All Grain  
**End of Boil Volume:** 11.44 gal **Brewhouse Efficiency:** 72.00 %  
**Final Bottling Volume:** 9.25 gal **Est Mash Efficiency:** 80.0 %  
**Fermentation:** Ale, Single Stage **Taste Rating(out of 50):** 30.0  
**Taste Notes:**

## Ingredients

<u>Ingredients</u>					
Amt	Name	Type	#	%/IBU	
27 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	80.6 %	
3 lbs 8.0 oz	Chocolate Malt (350.0 SRM)	Grain	2	10.4 %	
1 lbs	Medium Crystal (60.0 SRM)	Grain	3	3.0 %	
2 lbs	Sugar, Table (Sucrose) (1.0 SRM)	Sugar	4	6.0 %	
4.00 oz	Magnum [13.10 %] – Boil 60.0 min	Hop	5	76.7 IBUs	
3.75 oz	7 c's [9.90 %] – Boil 20.0 min	Hop	6	32.9 IBUs	
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-	

## Beer Profile

**Est Original Gravity:** 1.089 SG **Measured Original Gravity:** 1.046 SG  
**Est Final Gravity:** 1.012 SG **Measured Final Gravity:** 1.010 SG  
**Estimated Alcohol by Vol:** 10.2 % **Actual Alcohol by Vol:** 4.7 %  
**Bitterness:** 109.7 IBUs **Calories:** 151.6 kcal/12oz  
**Est Color:** 40.2 SRM

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out **Total Grain Weight:** 33 lbs 8.0 oz  
**Sparge Water:** 8.38 gal **Grain Temperature:** 72.0 F  
**Sparge Temperature:** 168.0 F **Tun Temperature:** 72.0 F  
**Adjust Temp for Equipment:** TRUE **Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 41.38 qt of water at 163.5 F	150.0 F	75 min

**Sparge Step:** Fly sparge with 8.38 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:** Keg

**Volumes of CO2:** 2.3

**Pressure/Weight:** 12.54 PSI

**Carbonation Used:** Keg with 12.54 PSI

**Keg/Bottling Temperature:** 45.0 F

**Age for:** 30.00 days

**Fermentation:** Ale, Single Stage

**Storage Temperature:** 65.0 F

### Notes

Created with [BeerSmith](#)\_\_\_\_\_