

#29: Old Topper IPA (Traditional American IPA)

Chris Swingley (10-Apr-2004)

Based on an India Pale Ale brewed in Rochester, NY in 1906. Old Topper was the flagship brand of the Rochester Brewing Company, which was in operation from 1889 to 1956.

Recipe (for 5 gallons final volume)

- 11.5 pounds (75%) Dingemans Pilsner Malt
- 2.0 pounds (13%) Flaked Maize
- 1.5 pounds (10%) Brown Malt (Pilsner Malt, baked 45 minutes @ 225 F, 30 minutes @ 300 F, 20 minutes @ 350 F)
- 4.0 ounces (2%) Briess Roast Barley (300L)
- 1.5 ounces U.K. Fuggles plug hops, 6.9% AA (first wort hop)
- 3.0 ounces U.K. Fuggles plug hops, 6.9% AA (60 minutes)
- 1.0 ounce U.S. Willamette whole hops, 4.5% AA (dry hopped in keg)

White Labs WLP022 Essex Ale Yeast, pitched at 70°F

Starter: 1 gallon starter, built up from tube (tube, 500 ml, gallon)

Water

- Fairbanks City water
- 15 quarts mash water treated with:
 - 4.0 grams Gypsum
- 25 quarts sparge water treated with:
 - 7.0 grams Gypsum

Mash

- 15.0 quarts water @ 164°F, grist ratio of 1.0 quarts:pound @ 150°F (Held 90 minutes)

Sparge

- 9 quarts water @ 203°F, drain
- 16 quarts water @ 168°F, drain
- Stuck mash -- dumped out grains, replaced hose braid with false bottom, sparged as normal.

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 11 days, 65°F
- Secondary: glass, 10 days, 62°F

Packaging

- Kegged with 80 grams dextrose
- Conditioned for 8 weeks
- Ready to drink on 26-Jun-2004

Properties

Starting Gravity: 1.070	Final Gravity: 1.020
Original Extract: 17.1°Plato	Apparent Extract: 5.08°Plato
Alcohol: 6.5% by volume	Alcohol: 5.1% by weight
Apparent Attenuation: 70.2%	Mash Efficiency: 71%
Bitterness: 76 IBU	Color: 17°SRM

Tasting Notes

- 1-May-2004 (3 weeks) -- Tasted during packaging. Surprisingly, not much bitterness is evident. It may turn out to be more like a strong bitter or even a mild!