

# 103 Smash MOC

Amerikansk IPA (6 B)

**Type:** All Grain  
**Batch Size:** 20,00 L  
**Boil Size:** 29,17 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 23,79 L  
**Final Bottling Vol:** 18,49 L  
**Fermentation:** Ale, Two Stage

**Date:** 03 Oct 2021  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** BIAB - Standard 5 Gal/19 l Batch  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 79,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,50 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	1	100,0 %	2,93 L
25,00 g	Chinook [6,00 %] - Boil 60,0 min	Hop	2	18,3 IBUs	-
25,00 g	Chinook [6,00 %] - Boil 25,0 min	Hop	3	12,7 IBUs	-
25,00 g	Chinook [6,00 %] - Boil 15,0 min	Hop	4	9,1 IBUs	-
75,00 g	Chinook [6,00 %] - Boil 5,0 min	Hop	5	11,0 IBUs	-
1,00 Items	Protafloc (Boil 2,0 mins)	Fining	6	-	-
100,00 g	Chinook [6,00 %] - Boil 2,0 min	Hop	7	6,2 IBUs	-
30,00 g	Chinook [6,00 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	8	3,0 IBUs	-
24,00 g	Chinook [6,00 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	9	2,4 IBUs	-
1,0 pkg	Gozdawa Original British Ale Yeast 04 "Withbread"	Yeast	10	-	-
1,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 4,9 %  
**Bitterness:** 62,8 IBUs  
**Est Color:** 8,8 EBC

**Measured Original Gravity:** 1,048 SG  
**Measured Final Gravity:** 1,012 SG  
**Actual Alcohol by Vol:** 4,7 %  
**Calories:** 449,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 10,67 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,68  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 4,50 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 23,00 L of water at 69,3 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	10 min

**Sparge:** Fly sparge with 10,67 L water at 75,6 C

**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:** 98,94 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 98,94 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 82,96 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

### Notes

50% RO vand 16L. (Det kan jeg ikke lave oven i det andet bryg.

Humle er hjemmedyrket og let tørret. Vægten skal måske gange med 2. Så når der står 25g er det reelt 50g.

25g i opskrift = 50g humle tørret i varmluftsoven ved 50 grader i 12 timer

75g = 150g

100g = 200g

De 30g hopstand = 55g tørret +

24g hopstand = 120g friskplukket.

Vi brugte mæskeposen som humlepose.

Urten smagte virkelig bitteret. Vi har vist undervurderet havehumle lidt. :-)

Ca. 17L i grøn spand i bryggers ved ca. 19 grader.

Chico gæren var ikke startet efter over 1 døgn. Der blev 4/10 tilsat et brev British Ale. Det fik gæringen i gang.

Choco gæren blve hældt direkte i spand. Den endte ovenpå skummet. Mon det er derfor, det ikke gik godt?

7/10 flytte fra 19 grader brygges til hus 21-22 grader.

102g rørsukker/15,5L (I 0,5L flasker grøn kapsel) = 6,6g/L

*Created with BeerSmith*