

112 NEIPA

New England IPA (6 E)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 43,67 L
Boil Time: 60 min
End of Boil Vol: 41,67 L
Final Bottling Vol: 38,50 L
Fermentation: Ale, Two Stage

Date: 03 Apr 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅg
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	73,7 %	4,56 L
2,00 kg	Viking Vienna Malt (8,5 EBC)	Grain	2	21,1 %	1,30 L
0,50 kg	Oats, Malted (2,0 EBC)	Grain	3	5,3 %	0,33 L
10,00 g	Citra [12,80 %] - Boil 5,0 min	Hop	4	1,7 IBUs	-
10,00 g	Lotus [15,10 %] - Boil 5,0 min	Hop	5	1,9 IBUs	-
10,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	6	1,0 IBUs	-
10,00 g	Lotus [15,10 %] - Boil 3,0 min	Hop	7	1,2 IBUs	-
60,00 g	Citra [12,80 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	8	4,6 IBUs	-
60,00 g	Lotus [15,10 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	9	5,5 IBUs	-
2,00 g	Ascorbic Acid (Primary)	Other	10	-	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	11	-	-
60,00 g	Citra [12,80 %] - 2,0 Days Into Primary for 3,0 Days	Hop	12	0,0 IBUs	-
60,00 g	Lotus [15,10 %] - 2,0 Days Into Primary for 3,0 Days	Hop	13	0,0 IBUs	-
60,00 g	Citra [12,80 %] - 4,0 Days Into Aging for 3,0 Days	Hop	14	0,0 IBUs	-
60,00 g	Lotus [15,10 %] - 4,0 Days Into Aging for 3,0 Days	Hop	15	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,052 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,1 %
Bitterness: 15,9 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,3 %
Calories: 465,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 13,18 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 0,00

Total Grain Weight: 9,50 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 41,00 L of water at 70,9 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 13,18 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

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 206,06 g

Carbonation Type: Bottle
Pressure/Weight: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Table Sugar
Carbonation (from Meas Vol): Bottle
with 198,03 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 27L

Pilsner for klarest mulig smag.
Vienna for at få en lille smule karamel.
Havre til blød mundfølelse og godt skum.

S-04 for at få lidt frugt estere.

Lotus Smag: Appelsin, Vanilje, Grape og tropiske frugter

Citra Smag: Lime, Mango, Tropiske frugter

Hazy ved at tilsætte dryhop efter to dage ifølge Peter fra Musicon. Det prøver vi. :-)

Sukker karbonerig for at fjerne ilt.

Ingen brug af humlefilter

Whirlpool humle tilsat ved 77 grader. temperaturen steg til 82 grader. Det giver da ikke helt mening? Efter ca. 20 minutter startede vi resten af nedkølingen.

41L blev tilsat 3g ascobinsyre og rehydreret gær i 55L fad.

Fad i fyrrum ved ca. 17 grader.

Første tørhumle tilsat 5/4

Første tørhumle fjernet 9/4.

2 1/4 anden tørhumle tilsat.

Tappet direkte fra tank til fade. Sukker i bunde af fadet først.

6g/l 54, 54, 108g

2 x 9L fade
1 x 19L fad
37L

Created with BeerSmith