

117 NEIPA til øllets dag

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: 17 Jul 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,50 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	60,3 %	4,89 L
3,00 kg	Viking Vienna Malt (8,5 EBC)	Grain	2	24,1 %	1,96 L
0,50 kg	CHÂTEAU CARA BLOND® (20,0 EBC)	Grain	3	4,0 %	0,33 L
0,50 kg	Oats, Malted (2,0 EBC)	Grain	4	4,0 %	0,33 L
0,94 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	5	7,6 %	0,60 L
28,00 g	Mosaic (HBC 369) [11,00 %] - Boil 20,0 min	Hop	6	10,3 IBUs	-
10,00 g	Citra [12,80 %] - Boil 5,0 min	Hop	7	1,4 IBUs	-
10,00 g	El Dorado [12,70 %] - Boil 5,0 min	Hop	8	1,4 IBUs	-
10,00 g	Idaho #7 [14,00 %] - Boil 5,0 min	Hop	9	1,5 IBUs	-
10,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	10	0,9 IBUs	-
10,00 g	El Dorado [12,70 %] - Boil 3,0 min	Hop	11	0,9 IBUs	-
10,00 g	Idaho #7 [14,00 %] - Boil 3,0 min	Hop	12	1,0 IBUs	-
30,00 g	El Dorado [12,70 %] - Steep/Whirlpool 60,0 min, 75,0 C	Hop	13	3,2 IBUs	-
30,00 g	Citra [12,80 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	14	2,0 IBUs	-
30,00 g	Idaho #7 [14,00 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	15	2,2 IBUs	-
3,00 g	Ascorbic Acid (Primary)	Other	16	-	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	17	-	-
20,00 g	Citra [12,80 %] - 2,0 Days Into Primary for 3,0 Days	Hop	18	0,0 IBUs	-
20,00 g	El Dorado [12,70 %] - 2,0 Days Into Primary for 3,0 D...	Hop	19	0,0 IBUs	-
20,00 g	Idaho #7 [14,00 %] - 2,0 Days Into Primary for 3,0 Days	Hop	20	0,0 IBUs	-
60,00 g	Citra [12,80 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	21	0,0 IBUs	-
60,00 g	El Dorado [12,70 %] - 3,0 Days Before Bottling for 3,0...	Hop	22	0,0 IBUs	-
60,00 g	Idaho #7 [14,00 %] - 3,0 Days Before Bottling for 3,0...	Hop	23	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,071 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 7,4 %
Bitterness: 24,7 IBUs
Est Color: 12,1 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 6,76 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 0,00

Total Grain Weight: 12,44 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 49,43 L of water at 71,0 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 6,76 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: 206,06 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
Table Sugar
Carbonation (from Meas Vol): Bottle
with 0,00 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand 27L

Safale US-05, 11,5 g tørgær.
Sedimentation: lav til middel.
Slutdensitet: middelmådige.
Anbefalet dosis: 0,5 - 1 g / liter
Gæring temperatur: 15-24 ° C.

Gæring under tryk.

Forsøg med ilt fri håndtering.

17/7 brygges
19/7 første tørhumle. CO2 tilsættes
22/8 første tørhumle op. CO2 tilsættes
17/8 anden tørhumle. CO2 tilsættes
21/8 på fad. Forsøg at overføre ilt frit.
3/9 udskænkes til Øl i Centrum

Vi brugte ikke humlefilter.

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