

129 NEIPA posebryg

New England IPA (6 E)

Type: All Grain
Batch Size: 26,00 L
Boil Size: 35,42 L
Boil Time: 60 min
End of Boil Vol: 30,04 L
Final Bottling Vol: 24,49 L
Fermentation: Ale, Two Stage

Date: 28 Dec 2022
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l
 Batch
Efficiency: 70,00 %
Est Mash Efficiency: 77,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	1	61,5 %	2,61 L
1,20 kg	Viking Vienna Malt (8,5 EBC)	Grain	2	18,5 %	0,78 L
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	3	4,6 %	0,20 L
1,00 kg	DME Golden Light (Briess) [Boil] [Boil for 60 min](7,9...	Dry Extract	4	15,4 %	0,64 L
5,00 g	Chinook [11,90 %] - Boil 5,0 min	Hop	5	1,0 IBUs	-
5,00 g	Citra [13,10 %] - Boil 5,0 min	Hop	6	1,2 IBUs	-
5,00 g	Strata [13,70 %] - Boil 5,0 min	Hop	7	1,2 IBUs	-
5,00 g	Chinook [11,90 %] - Boil 3,0 min	Hop	8	0,7 IBUs	-
5,00 g	Citra [13,10 %] - Boil 3,0 min	Hop	9	0,7 IBUs	-
5,00 g	Strata [13,70 %] - Boil 3,0 min	Hop	10	0,8 IBUs	-
30,00 g	Chinook [11,90 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	11	2,9 IBUs	-
30,00 g	Citra [13,10 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	12	3,2 IBUs	-
30,00 g	Strata [13,70 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	13	3,4 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	14	-	-
30,00 g	Chinook [11,90 %] - 2,0 Days Into Primary for 3,0 Days	Hop	15	0,0 IBUs	-
30,00 g	Citra [13,10 %] - 2,0 Days Into Primary for 3,0 Days	Hop	16	0,0 IBUs	-
30,00 g	Strata [13,70 %] - 2,0 Days Into Primary for 3,0 Days	Hop	17	0,0 IBUs	-
30,00 g	Chinook [11,90 %] - 3,0 Days Before Bottling for 3,0...	Hop	18	0,0 IBUs	-
30,00 g	Citra [13,10 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	19	0,0 IBUs	-
30,00 g	Strata [13,70 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	20	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,060 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 6,2 %
Bitterness: 15,1 IBUs
Est Color: 9,0 EBC

Measured Original Gravity: 1,061 SG
Measured Final Gravity: 1,022 SG
Actual Alcohol by Vol: 5,2 %
Calories: 588,8 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 17,92 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 0,00

Total Grain Weight: 6,50 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 71,1 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 17,92 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: 131,05 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 131,05 g Table Sugar
Carbonation (from Meas Vol): Bottle with 96,34 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand 17L

Ca. 20L indenfor ved 21 grader i tryk kegmenter. Ændret til ca. 26L

Vi målte SG til 1038 med Refrag inden vi kogte i 2 gryder. Derfor tilsatte vi 1 kg. spraymalt. Det må være en fejlmåling. Så vi fik i hvert fald SG "nok". :-| Vi tilsatte 6L kogt og afkølet vand for at få en fornuftig OG.

30/12 morgen 1. tørhumle

2/1 aften 1. tørhumle op. Der stod øl ud over det hele, der forsvandt nok et par liter.

12/1:
anden tørhumle tilsat.

15/1:
18L overført iltfrit til fad ved 1,1bar
FG målt til 1022 på noget humlefyldt snask. Den passer nok ikke rigtigt.

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