

# 135 Cold IPA 2

Amerikansk IPA (6 B)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 44,00 L  
**Boil Time:** 70 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Ale, Single Stage

**Date:** 18 Mar 2023  
**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
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
9,00 kg	Chateau Pilsner 2 Row (3,2 EBC)	Grain	2	81,8 %	5,87 L
2,00 kg	Rice, Flaked (2,0 EBC)	Grain	3	18,2 %	1,30 L
30,00 g	Citra [12,80 %] - Boil 25,0 min	Hop	4	16,3 IBUs	-
30,00 g	Galaxy [13,50 %] - Boil 25,0 min	Hop	5	17,2 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
30,00 g	Citra [12,80 %] - Boil 5,0 min	Hop	7	4,7 IBUs	-
30,00 g	Galaxy [13,50 %] - Boil 5,0 min	Hop	8	4,9 IBUs	-
40,00 g	Citra [12,80 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	9	3,7 IBUs	-
40,00 g	Galaxy [13,50 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	10	3,9 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	11	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,059 SG  
**Est Final Gravity:** 1,011 SG  
**Estimated Alcohol by Vol:** 6,3 %  
**Bitterness:** 50,8 IBUs  
**Est Color:** 6,9 EBC

**Measured Original Gravity:** 1,058 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 11,02 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,73  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,00 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 45,00 L of water at 69,0 C	65,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 11,02 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, Single Stage  
**Fermenter:**

**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:** 2,00 days

**Storage Temperature:** 17,0 C

### Notes

50% RO vand 28L

Cold IPA uden tørhumle, bitterhumle fjernet og whirlpool temperatur sænket 10 grader for at give plads tilsmagshumle, % sænket en smule.

SafLager W-34/70

Anbefalet gæringstemperatur: 9 - 15 grader Celcius (12 grader er bedst!)

Bundfældelseevne: Høj

Alkoholtolerance: Medium

12L Spargevang.

½ teske Aromazyme i gærspanden.

Uden ris de første 30 minutter, hvor der blev omrørt. Derefter ris i og stop med omrøring

Vægten var død. Så humle er meget ca. tal.

Ca. 39L i Brew Monk sat i Ferminator ved 17 grader. Føler i dyrkør på tanken.

Gær tisal ved ca. 20 grader.

*Created with BeerSmith*