

135 Cold spring

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 forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,00 kg	Chateau Pilsner 2 Row (3,2 EBC)	Grain	1	81,8 %	5,87 L
2,00 kg	Rice, Flaked (2,0 EBC)	Grain	2	18,2 %	1,30 L
30,00 g	Citra [12,80 %] - Boil 25,0 min	Hop	3	16,3 IBUs	-
30,00 g	Galaxy [13,50 %] - Boil 25,0 min	Hop	4	17,2 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	5	-	-
30,00 g	Citra [12,80 %] - Boil 5,0 min	Hop	6	4,7 IBUs	-
30,00 g	Galaxy [13,50 %] - Boil 5,0 min	Hop	7	4,9 IBUs	-
40,00 g	Citra [12,80 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	8	3,7 IBUs	-
40,00 g	Galaxy [13,50 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	9	3,9 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #WV-34/70) [50,28 ml]	Yeast	10	-	-

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: 1,010 SG
Actual Alcohol by Vol: 6,4 %
Calories: 543,1 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 187,33 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 dykrør på tanken.

Gær tisal ved ca. 20 grader.

108g sukker i 19L fad 5,7g/L

54g sukker i 9l fad 6g/l

7 L i sidste fad

35L

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