

146 Hops matters NEIPA

New England IPA (6 E)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,50 L
Fermentation: Ale, Two Stage

Date: 18 Jul 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 0,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,90 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	1	100,0 %	1,86 L
2,50 g	El Dorado [13,80 %] - Boil 5,0 min	Hop	2	0,9 IBUs	-
2,50 g	Idaho #7 [14,00 %] - Boil 5,0 min	Hop	3	0,9 IBUs	-
3,50 g	Idaho #7 [14,00 %] - Boil 3,0 min	Hop	4	0,8 IBUs	-
2,50 g	El Dorado [13,80 %] - Boil 3,0 min	Hop	5	0,6 IBUs	-
40,00 g	El Dorado [13,80 %] - Steep/Whirlpool 40,0 min, 80,0 C	Hop	6	14,4 IBUs	-
40,00 g	Idaho #7 [14,00 %] - Steep/Whirlpool 20,0 min, 80,0 C	Hop	7	10,1 IBUs	-
50,00 ml	Peach Puree (Primary 1,0 days)	Flavor	8	-	-
30,00 g	Sabro [14,20 %] - 1,0 Days Into Primary for 3,0 Days	Hop	9	0,0 IBUs	-
10,00 g	Sabro [14,20 %] - 4,0 Days Before Bottling for 4,0 Days	Hop	10	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 27,6 IBUs
Est Color: 8,7 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,6 %
Calories: 562,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: -4,63 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,72
Measured Mash PH: 0,00

Total Grain Weight: 2,90 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 33,00 L of water at 68,9 C	65,6 C	75 min

Sparge: Fly sparge with -4,63 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: 99,02 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 99,02 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 85,63 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Split batch.

DME = urten fra grundurt opskrift

Peach Puree = Amoretti Natural Artisan Flavor - Fersken

ca. 1400ml meget aktiv gær og 1/4 teske aromazyme i kegmenter.

Ca 20L i kegmenter med trykkit.

I bryggers ved ca. 22 grader.

1. tørhumle 19/7 aften

2. tørhumle 15/8 aften

20/8: (Ingen sukker gæret under tryk)

9L i fad

14 x0,5L flasker

Created with BeerSmith