

153 JuleIPA

Imperial IPA (6 C)

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: 24 Sep 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 65,00 %
Est Mash Efficiency: 65,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,30 kg	Rice Hulls (0,0 EBC)	Adjunct	2	2,0 %	0,30 L
10,00 kg	Pilsner Malt (3,0 EBC)	Grain	3	67,6 %	6,52 L
2,00 kg	Rice, Flaked (2,0 EBC)	Grain	4	13,5 %	1,30 L
1,50 kg	Wheat Malt, Ger (3,9 EBC)	Grain	5	10,1 %	0,98 L
1,00 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	6	6,8 %	0,64 L
40,00 g	Citra [13,30 %] - Boil 60,0 min	Hop	7	28,5 IBUs	-
50,00 g	Citra [13,20 %] - Boil 5,0 min	Hop	8	7,1 IBUs	-
50,00 g	Galaxy [16,50 %] - Boil 5,0 min	Hop	9	8,8 IBUs	-
59,00 g	Citra [13,20 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	10	3,9 IBUs	-
59,00 g	Galaxy [13,50 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	11	4,0 IBUs	-
3,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	12	-	-
100,00 g	Citra [12,80 %] - 3,0 Days Before Bottling for 3,0 Days	Hop	13	0,0 IBUs	-
100,00 g	Galaxy [13,50 %] - 3,0 Days Before Bottling for 3,0 D...	Hop	14	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,075 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 8,2 %
Bitterness: 52,3 IBUs
Est Color: 8,9 EBC

Measured Original Gravity: 1,091 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 10,2 %
Calories: 885,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 12,48 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 14,80 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 46,00 L of water at 69,9 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 2 min	78,0 C	20 min

Sparge: Fly sparge with 12,48 L water at 77,0 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

Volumes of CO2: 2,3
Carbonation Est: Bottle with 206,06 g
 Table Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Carbonation (from Meas Vol): Bottle
with 125,78 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 29L

US-05 ved 15 grader.

Gæringstemperatur: 12-25°C Optimalt 15-22°C
Floculation: Medium
Attenuation: 81%

Citra 2022

citrusfrugter, lime og grapefrugt, samt andre frugt-smage som stikkelsbær, passionsfrugt samt tropiske frugter. i citrus-smag og lettere tropiske nuancer, såsom mango, papaya og passionsfrugt sammen med grape og lime.

stærke citrus og tropefrugt noter, med klare grapefrugt, melon, lime, stikkelsbær og passionsfrugt toner

Galaxy,

Australsk høj alfa humle, Aroma intens passionsfrugt, citrus, bær og sød frugt

Ny maltmølle på 3. Det var vist for fint.

Drillesyg mæsk

Alt for meget væske tilbage i mæsken, da vi opgav sparge

Der var 38L i bryggeren efter boil.

Vi mistede 7L til at forsøge at få whirlpool hulme skilt fra.

Nok ca. 14L i hver af to kegmenter med trykkit der var 22 grader da 1½ pakke gær og ½ tsk aromazyme blev tilsat direkte.

Sat i fermentos sat til 15 grader.

Den ene Kegmenter kunne ikke holde tryk:

4,5L i flasker fik 19,6g sukker 4,36g/l + hvad der måtte være at karbonering i øllet fra den defekte kegmenter.

1 x 19L fad.

9 x 0,5L flasker

I alt 23,5L

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