

161 White IPA

White IPA (21 B)

Type: All Grain
Batch Size: 52,00 L
Boil Size: 56,17 L
Boil Time: 60 min
End of Boil Vol: 54,17 L
Final Bottling Vol: 50,50 L
Fermentation: Ale, Two Stage

Date: 28 Dec 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
0,20 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,3 %	0,20 L
8,00 kg	Pilsner Malt (3,0 EBC)	Grain	2	52,6 %	5,22 L
3,50 kg	Wheat Malt, Ger (3,9 EBC)	Grain	3	23,0 %	2,28 L
3,50 kg	Wheat, Torrified (3,3 EBC)	Grain	4	23,0 %	2,28 L
15,00 g	Sabro [14,20 %] - Boil 60,0 min	Hop	5	9,7 IBUs	-
20,00 g	Sabro [14,20 %] - Boil 25,0 min	Hop	6	9,0 IBUs	-
30,00 g	Citra [13,20 %] - Boil 3,0 min	Hop	7	2,2 IBUs	-
30,00 g	Galaxy [13,50 %] - Boil 3,0 min	Hop	8	2,3 IBUs	-
40,00 g	Orange Peel, Sweet (Boil)	Spice	9	-	-
90,00 g	Citra [13,20 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	10	6,4 IBUs	-
90,00 g	Galaxy [13,50 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	11	6,6 IBUs	-
1,0 pkg	Whiteout (Imperial Yeast #B44)	Yeast	12	-	-
50,00 g	Citra [13,20 %] - 5,0 Days Before Bottling for 5,0 Days	Hop	13	0,0 IBUs	-
50,00 g	Galaxy [13,50 %] - 5,0 Days Before Bottling for 5,0 Days	Hop	14	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 6,2 %
Bitterness: 36,2 IBUs
Est Color: 7,7 EBC

Measured Original Gravity: 1,065 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 6,0 %
Calories: 625,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 22,38 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 15,20 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 50,00 L of water at 72,2 C	67,0 C	90 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 22,38 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: 270,28 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 270,28 g
 Table Sugar

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

Carbonation (from Meas Vol): Bottle
with 216,76 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand 36L

<https://learn.kegerator.com/white-ipa/>

Skal og saft fra 4 økologiske appelsiner.

26/12 19.15: Gærstarter sat i gang.

Ca., 26l i haver af to kegmenter med trykkit i Ferminator ved 21 grader. Trykkit helt åbent til der kommer gang i gæringen.

Humlen drillede meget ved pumping til tanke. Vi endte med at bruge hævert i stedet for pumpe.

ca. 1,6L gærstarter i hver kegmenter.

13/1;

Temperaturstyring i Ferminator gik helt galt, nok fordi føleren lå på bunden.:

Den øverste tank var (meget) varm og død i det.

Den nederste var kold og levende.

Vi smagte på dem. De var forskellige men ok begge to. Vi blandede dem i fadene.

Vi glemte af måe OG. :-(Den øverste havde nok ikke gæret optimalt, så estimeret OG sat lidt over Beersmiths forventede.

2 x 19L fad

5 x 0,5L flasker

I alt: 40,5L

Created with *BeerSmith*