

# 173 Calling Esrum Neipa

New England IPA (6 E)

**Type:** All Grain  
**Batch Size:** 25,00 L  
**Boil Size:** 28,04 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 L  
**Final Bottling Vol:** 23,80 L  
**Fermentation:** Ale, Two Stage

**Date:** 12 May 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 30  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,20 kg	Pilsner (4,5 EBC)	Grain	2	73,2 %	3,39 L
1,50 kg	Pale Malt (7,0 EBC)	Grain	3	21,1 %	0,98 L
0,40 kg	Wheat (6,0 EBC)	Grain	4	5,6 %	0,26 L
35,00 g	Amarillo [9,00 %] - Boil 3,0 min	Hop	5	3,8 IBUs	-
35,00 g	Citra [13,60 %] - Boil 3,0 min	Hop	6	5,7 IBUs	-
40,00 g	Amarillo [9,00 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	7	3,3 IBUs	-
40,00 g	Citra [13,60 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	8	4,9 IBUs	-
0,40 tsp	Ascorbic Acid (Primary)	Other	9	-	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-	-
40,00 g	Amarillo [9,00 %] - 2,0 Days Into Primary for 0,0 Days	Hop	11	0,0 IBUs	-
40,00 g	Citra [13,60 %] - 2,0 Days Into Primary for 0,0 Days	Hop	12	0,0 IBUs	-
40,00 g	Amarillo [9,00 %] - 3,0 Days Before Bottling for 0,0 D...	Hop	13	0,0 IBUs	-
40,00 g	Citra [13,60 %] - 3,0 Days Before Bottling for 0,0 Days	Hop	14	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,061 SG  
**Est Final Gravity:** 1,016 SG  
**Estimated Alcohol by Vol:** 6,0 %  
**Bitterness:** 17,7 IBUs  
**Est Color:** 10,2 EBC

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

## Mash Profile

**Mash Name:** Mortenbryg standard ,  
 Medium Body  
**Sparge Water:** 9,35 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,70  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 7,10 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 27,00 L of water at 71,5 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 9,35 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:** 127,38 g

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 127,38 g  
 Table Sugar

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

**Carbonation (from Meas Vol):** Bottle  
with 0,00 g Table Sugar  
**Age for:** 30,00 days  
**Storage Temperature:** 18,3 C

### Notes

50% RO vand

S-04:

Sedimentation: Høj (bundfældningsevne)

Attenuation: 74-82% (forgæringsgrad)

Alkoholtolerance: 9-11%

Gæringstemperatur: 15-20 grader

½ tsk aromazyme i primary

27,5L i kegmenter med trykkit i gærskab ved 17 grader luft. Gær tilsættes 13/5.

Vi glemte at måle OG. Måles ved gærtilsætning.

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