

# 175 cykØL IPA

Amerikansk IPA (6 B)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 46,21 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 42,71 L  
**Final Bottling Vol:** 38,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 26 May 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 71,7 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
10,50 kg	Pale Malt (7,0 EBC)	Grain	2	91,3 %	6,85 L
0,50 kg	Chateau Crystal (150,0 EBC)	Grain	3	4,3 %	0,33 L
0,50 kg	Wheat (6,0 EBC)	Grain	4	4,3 %	0,33 L
10,60 g	Citra [13,20 %] - Boil 60,0 min	Hop	5	8,3 IBUs	-
10,60 g	Hallertau Blanc [9,20 %] - Boil 60,0 min	Hop	6	5,8 IBUs	-
10,80 g	Citra [13,60 %] - Boil 25,0 min	Hop	7	6,4 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 25,0 min	Hop	8	4,0 IBUs	-
10,70 g	Citra [13,60 %] - Boil 15,0 min	Hop	9	4,9 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 15,0 min	Hop	10	3,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
10,40 g	Hallertau Blanc [9,20 %] - Boil 10,0 min	Hop	12	2,6 IBUs	-
10,30 g	Citra [13,60 %] - Boil 10,0 min	Hop	13	3,8 IBUs	-
11,00 g	Citra [13,60 %] - Boil 5,0 min	Hop	14	2,9 IBUs	-
10,30 g	Hallertau Blanc [9,20 %] - Boil 5,0 min	Hop	15	1,9 IBUs	-
10,80 g	Citra [13,60 %] - Boil 2,0 min	Hop	16	2,2 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 2,0 min	Hop	17	1,4 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	18	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,063 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 6,7 %  
**Bitterness:** 47,3 IBUs  
**Est Color:** 19,4 EBC

**Measured Original Gravity:** 1,056 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 12,72 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,61  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 11,50 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 70,3 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

**Sparge:** Fly sparge with 12,72 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:** 203,38 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Storage Temperature:** 18,3 C

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 203,38 g  
Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
with 0,00 g Table Sugar  
**Age for:** 30,00 days

## Notes

50% RO vand

US-05:

Amerikansk ale gær til velafbalanceret øl, med en godt skumkrone.

Giver øllet en sprød/eftersmag.

Dossering: 11,5 g. pr. 20 25 liter

Gærings temp.: 15 22 o C

Bundfældning: Mellem

Ca. 40L ca. 27 grader i 55L tank i gærskab sat til 10 grader tank.

Gær tilsættes 27/5

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