

73 Blanc NEIPA

New England IPA (6 E)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 42,86 L
Boil Time: 60 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Ale, Two Stage

Date: 16 May 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,30 kg	Rice Hulls (0,0 EBC)	Adjunct	1	3,0 %	0,30 L
5,00 kg	Maris Otter (Crisp) (7,9 EBC)	Grain	2	49,2 %	3,26 L
3,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	3	29,5 %	1,96 L
1,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	9,8 %	0,65 L
0,40 kg	Acid Malt (5,9 EBC)	Grain	5	3,9 %	0,26 L
10,00 g	Hallertau Blanc [9,20 %] - Boil 30,0 min	Hop	6	4,5 IBUs	-
0,45 kg	DME Golden Light (Briess) [Boil] [Boil for 25 min](7,9...	Dry Extract	7	4,5 %	0,29 L
75,00 g	Hallertau Blanc [9,20 %] - Steep/Whirlpool 20,0 min	Hop	8	13,3 IBUs	-
75,00 g	Huell Melon [6,20 %] - Steep/Whirlpool 20,0 min	Hop	9	9,2 IBUs	-
2,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	10	-	-
75,00 g	Hallertau Blanc [9,20 %] - Dry Hop 4,0 Days	Hop	11	0,0 IBUs	-
75,00 g	Huell Melon [6,20 %] - Dry Hop 4,0 Days	Hop	12	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 27,1 IBUs
Est Color: 11,1 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 6,1 %
Calories: 479,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
 No Mash Out
Sparge Water: 16,58 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,68
Measured Mash PH: 6,17

Total Grain Weight: 10,15 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 36,00 L of water at 73,4 C	68,0 C	75 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 16,58 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: 187,32 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,32 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 207,82 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 27L

U.S. West Coast "Chico" 14-22°C 17-19°C max. 81% Middle max. 7,4%

Mask 40 min PH 6,17

Boil start 43L SG 1040

Tynd decortion 7L koges i gryde 30 min

Decortion hældt tilbage 42,5L SG138

Vi tilsatte spray malt SG 1045

Hopstand i humlefilter ved flameout (EI out. :-)

Kølet til 80 grader med soiral.

Pumpet ned i humlefilter resten af tiden til 20 minutter efter flameout.

Køl med spiral startet igen.

Humlefilter taget ud efter ca, 10 minutter.

Stor + lille spand ca. 42L i gæskab ved 16 grader luft.

23/5 tørhumlet:

25g x 2 tilsat lille spand i humlesok

50g x 2 tilsat stor spand i humlerør

CO2 blæst ind via hul til gærlås efter lågene blev lukket igen.

Ca. 18L i fad Tvangskarboneres.

38 x ½L flaske = 19,5L

4 x 33cl flaske = 1,33L

38,83L

Flasker karboneret med 140g sukker / 20,83L = 6,7g/L

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