

It's Black Out There

Black IPA (6 D)

Type: All Grain
Batch Size: 38,00 L
Boil Size: 44,95 L
Boil Time: 60 min
End of Boil Vol: 41,15 L
Final Bottling Vol: 37,00 L
Fermentation: Ale, Single Stage

Date: 12 Aug 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 75,00 %
Est Mash Efficiency: 78,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,70 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5,9 EBC)	Grain	1	73,0 %	5,02 L
0,90 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	2	8,5 %	0,59 L
0,90 kg	Special B Malt (354,6 EBC)	Grain	3	8,5 %	0,59 L
0,40 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	4	3,8 %	0,26 L
0,40 kg	Chateau Cafe (500,0 EBC)	Grain	5	3,8 %	0,26 L
0,25 kg	Oats, Flaked (2,0 EBC)	Grain	6	2,4 %	0,16 L
20,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	7	20,3 IBUs	-
50,00 g	Amarillo [8,70 %] - Boil 15,0 min	Hop	8	13,1 IBUs	-
40,00 g	Amarillo [8,70 %] - Boil 2,0 min	Hop	9	1,8 IBUs	-
30,00 g	Columbus [16,70 %] - Boil 2,0 min	Hop	10	2,6 IBUs	-
0,95 Items	Protafloc (Boil)	Fining	11	-	-
5,00 g	Yeast Nutrient (Boil)	Other	12	-	-
40,00 g	Amarillo [8,70 %] - Steep/Whirlpool 15,0 min	Hop	13	5,2 IBUs	-
30,00 g	Columbus [16,70 %] - Steep/Whirlpool 15,0 min	Hop	14	7,5 IBUs	-
2,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	15	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,064 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 7,2 %
Bitterness: 50,5 IBUs
Est Color: 74,0 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,019 SG
Actual Alcohol by Vol: 6,0 %
Calories: 614,4 kcal/l

Mash Profile

Mash Name: 63-68 grader
Sparge Water: 24,67 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,22
Measured Mash PH: 5,70

Total Grain Weight: 10,55 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 Step	Add 30,84 L of water at 69,0 C	63,0 C	30 min
Mash Step	Add 0,00 L of water at 68,0 C	68,0 C	30 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	10 min

Sparge: Fly sparge with 24,67 L water at 75,6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 198,03 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 198,03 g
 Table Sugar

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Single Stage

Fermenter:

Carbonation (from Meas Vol): Bottle
with 198,03 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

30% RO vand

Malt i ved 55 grader. Omrørt unde pumpe de første 20 minutter.

Hopstand started ved 80 grader. Pumpen havde sat sig, så der blive omrørt i hånden. Efter ca. 4 minutter var der 55 grader. Blev i i ca. 15 min.

Ca. 40L efter boil

Ca. 22,5L i grøn spand. Gærskab ved 18 grader.

ca. 16L hvid spand garage.

Fra grøn spand 23 flasker og 9L i fad = 20,5L

Fra hvid spand 16 flasker og 8,5L i fad = 16,5L

Karbonering 6g/l

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