

Hop stand IPA

Amerikansk IPA (6 B)

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: 34,00 L
Fermentation: Ale, Two Stage

Date: 27 May 2018
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 75,00 %
Est Mash Efficiency: 78,1 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	1	76,2 %	5,22 L
2,50 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	23,8 %	1,63 L
30,00 g	Columbus [16,70 %] - Boil 60,0 min	Hop	3	31,1 IBUs	-
8,00 g	Irish Moss (Boil 10,0 mins)	Fining	4	-	-
40,00 g	Amarillo [8,70 %] - Boil 5,0 min	Hop	5	4,3 IBUs	-
40,00 g	Centennial [10,20 %] - Boil 5,0 min	Hop	6	5,1 IBUs	-
30,00 g	Columbus [16,70 %] - Boil 5,0 min	Hop	7	6,2 IBUs	-
4,00 g	Yeast Nutrient (Boil)	Other	8	-	-
40,00 g	Amarillo [8,70 %] - Steep/Whirlpool 15,0 min	Hop	9	5,4 IBUs	-
40,00 g	Centennial [10,20 %] - Steep/Whirlpool 15,0 min	Hop	10	6,3 IBUs	-
1,0 pkg	California Common - California Lager Yeast (Crossmy...)	Yeast	11	-	-
1,0 pkg	U.S. West Coast "Chico" (Gozdawa #)	Yeast	12	-	-
50,00 g	Amarillo [8,70 %] - Dry Hop 14,0 Days	Hop	13	0,0 IBUs	-
50,00 g	Centennial [10,20 %] - Dry Hop 14,0 Days	Hop	14	0,0 IBUs	-
30,00 g	Columbus [16,70 %] - Dry Hop 14,0 Days	Hop	15	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,068 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 7,3 %
Bitterness: 58,3 IBUs
Est Color: 11,3 EBC

Measured Original Gravity: 1,063 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 5,7 %
Calories: 605,9 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 18,99 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,68
Measured Mash PH: 5,20

Total Grain Weight: 10,50 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 35,38 L of water at 69,8 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	10 min

Sparge: Fly sparge with 18,99 L water at 77,0 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: 181,97 g

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 181,97 g
 Table Sugar

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Fermenter:

Carbonation (from Meas Vol): Bottle
with 181,97 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO

Gærleg. To forskellige tørgær.

Malt i ved 60 grader.

Omrørt det første kvarter. Herefter blev topplade monteret og pumpe startet.

Refraktometrer målinger: (Dem har vi stadig ikke held med.)

1038 efter 15 min

1041 efter 40 min

1061 ved mash out

1053 ved start boil (efter sparge)

1058 ved køl.

Hydrometer målte 1063 efter køl.

Hop stand startet ved 79 grader køl. Kølevand slukket. Temperaturen faldt stadig meget.
Hop stand i 15 min mens pumpen pumpede ned i humle filteret.

Chico i gærspand med 25L. Sat i gærskab ved 17 grader.

Calinornia common i gærspand med 14L sat bagerst i garagen.

Chico:

9L i fad. Tvangskarboneres. (Første øl i fad. :-)

11L 100g sukker = 9,1g/L

California Common:

14,5L 130g = 9g/L (Der blev 26 flasker = 13L af det.)

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