

RedXIPA

Red IPA (21 B)

Type: All Grain
Batch Size: 23,00 l
Boil Size: 28,99 l
Boil Time: 60 min
End of Boil Vol: 26,04 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Single Stage

Date: 22 Oct 2017
Brewer: MortenBryg
Asst Brewer:
Equipment: MortenBryg Bulldog 2200W
Efficiency: 72,00 %
Est Mash Efficiency: 78,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Red X (30,0 EBC)	Grain	1	76,9 %
1,50 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	23,1 %
10,00 g	El Dorado [12,40 %] - Boil 30,0 min	Hop	3	9,3 IBUs
25,00 g	Citra [12,20 %] - Boil 15,0 min	Hop	4	14,8 IBUs
25,00 g	El Dorado [12,40 %] - Boil 15,0 min	Hop	5	15,0 IBUs
34,00 g	Cascade [6,20 %] - Boil 5,0 min	Hop	6	4,1 IBUs
30,00 g	Citra [12,20 %] - Boil 5,0 min	Hop	7	7,1 IBUs
30,00 g	El Dorado [12,40 %] - Boil 5,0 min	Hop	8	7,3 IBUs
2,0 pkg	US Pale Ale Yeast (Crossmyloof Brewery #)	Yeast	9	-
35,00 g	Cascade [6,20 %] - Dry Hop 7,0 Days	Hop	10	0,0 IBUs
35,00 g	El Dorado [12,40 %] - Dry Hop 7,0 Days	Hop	11	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,8 %
Bitterness: 57,7 IBUs
Est Color: 28,1 EBC

Measured Original Gravity: 1,069 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 6,5 %
Calories: 665,6 kcal/l

Mash Profile

Mash Name: RedX mash
Sparge Water: 16,00 l
Sparge Temperature: 80,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,40
Measured Mash PH: 5,20

Total Grain Weight: 6,50 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Heat to 53,0 C over 4 min	53,0 C	30 min
Mash step	Add 19,50 l of water at 66,5 C	65,0 C	30 min
Mash Step	Heat to 72,0 C over 4 min	72,0 C	30 min
Mash Out	Heat to 76,0 C over 2 min	76,0 C	10 min

Sparge: Fly sparge with 16,00 l water at 80,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Bedst muligt ifølge den her: <https://nationalhomebrew.com.au/brewers-blog/brewing-with-red-x>

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 117,75 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 117,75 g
 Table Sugar

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

Carbonation (from Meas Vol): Bottle
with 107,04 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand.

Humle blev i til kølingen var på 80 grader.

7g Arsegan Moss.

Fastfermentor.

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