170 Cold 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: 21 Apr 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	-	-
10,00 kg	Pilsner Malt (3,0 EBC)	Grain	2	82,6 %	6,52 L
2,10 kg	Rice, Flaked (2,0 EBC)	Grain	3	17,4 %	1,37 L
52,00 g	Mosaic (HBC 369) [11,30 %] - Boil 5,0 min	Hop	4	11,5 IBUs	-
50,00 g	Galaxy [13,50 %] - Boil 5,0 min	Hop	5	13,3 IBUs	-
40,00 g	Galaxy [13,50 %] - Steep/Whirlpool 30,0 min, 75,0 C	Hop	6	3,8 IBUs	-
40,00 g	Mosaic (HBC 369) [11,30 %] - Steep/Whirlpool 30,0…	Hop	7	3,1 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	8	-	-
150,00 g	Galaxy [14,00 %] - 4,0 Days Before Bottling for 0,0 D…	Hop	9	0,0 IBUs	-
150,00 g	Mosaic (HBC 369) [11,30 %] - 4,0 Days Before Bottli…	Hop	10	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,062 SG
Est Final Gravity: 1,012 SG
Estimated Alcohol by Vol: 6,7 %
Bitterness: 31,7 IBUs
Est Color: 7,0 EBC

Measured Original Gravity: 1,076 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,8 %
Calories: 723,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 13,89 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,74
Measured Mash PH: 0,00

Total Grain Weight: 12,10 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 44,43 L of water at 69,4 C	65,0 C	75 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

Sparge: Fly sparge with 13,89 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: 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 198,03 g Table Sugar
Age for: 30,00 days

Notes

20L RO vand

Risen blev tilsat efter 25 minutter

13L spargevand

Pumpen satte sig. Urt flyttet til tank med hævert og det sidste hældt.

ca. 37L i 55L tank i nyt gærskab sat til 16 grader luft.

Gær tilsat direkte.

12/5:

6g sukker/liter

1 x 19L fad
Ca 16L i 19L fad

Tørhumle i fadende lige inden de skal bruges.

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