173 Calling Esrum Neipa

New England IPA (6 E)

Type: All Grain
Batch Size: 25,00 L
Boil Size: 28,04 L
Boil Time: 60 min
End of Boil Vol: 26,04 L
Final Bottling Vol: 23,80 L
Fermentation: Ale, Two Stage

Date: 12 May 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,20 kg	Pilsner (4,5 EBC)	Grain	2	73,2 %	3,39 L
1,50 kg	Pale Malt (7,0 EBC)	Grain	3	21,1 %	0,98 L
0,40 kg	Wheat (6,0 EBC)	Grain	4	5,6 %	0,26 L
35,00 g	Amarillo [9,00 %] - Boil 3,0 min	Hop	5	3,8 IBUs	-
35,00 g	Citra [13,60 %] - Boil 3,0 min	Hop	6	5,7 IBUs	-
40,00 g	Amarillo [9,00 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	7	3,3 IBUs	-
40,00 g	Citra [13,60 %] - Steep/Whirlpool 20,0 min, 75,0 C	Hop	8	4,9 IBUs	-
0,40 tsp	Ascorbic Acid (Primary)	Other	9	-	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-	-
40,00 g	Amarillo [9,00 %] - 2,0 Days Into Primary for 0,0 Days	Hop	11	0,0 IBUs	-
40,00 g	Citra [13,60 %] - 2,0 Days Into Primary for 0,0 Days	Hop	12	0,0 IBUs	-
40,00 g	Amarillo [9,00 %] - 3,0 Days Before Bottling for 0,0 D…	Hop	13	0,0 IBUs	-
40,00 g	Citra [13,60 %] - 3,0 Days Before Bottling for 0,0 Days	Hop	14	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,061 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 17,7 IBUs
Est Color: 10,2 EBC

Measured Original Gravity: 1,061 SG
Measured Final Gravity: 1,016 SG
Actual Alcohol by Vol: 6,0 %
Calories: 580,7 kcal/l

Mash Profile

Mash Name: Mortenbryg standard , Medium Body
Sparge Water: 9,35 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,70
Measured Mash PH: 0,00

Total Grain Weight: 7,10 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 27,00 L of water at 71,5 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 9,35 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: 127,38 g

Volumes of CO2: 2,3
Carbonation Est: Bottle with 127,38 g Table Sugar

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

Carbonation (from Meas Vol): Bottle with 96,34 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

50% RO vand

S-04:
Sedimentation: Høj (bundfældningsevne)
Attenuation: 74-82% (forgæringsgrad)
Alkoholtolerence: 9-11%
Gæringstemperatur: 15-20 grader

½ tsk aromazyme i primary

27,5L i kegmenter med trykkit i gærskab ved 17 grader luft.

Vi glemte at måle OG. Måles ved gærtilsætning.

Gær tilsat 13/5 morgen.

1. tørhumle 13/5 aften til 17/5 formiddag.

26/5:

Lavt tryk på kegmenter. Den må have været utæt.

18L overført iltfrip til 19L fad.

Vi opgav resten der var for maget snask i.

FG kunne ikke måles. Vi satser på, vi ramte beregnet.

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