175 cykØL 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: 26 May 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	-	-
10,50 kg	Pale Malt (7,0 EBC)	Grain	2	91,3 %	6,85 L
0,50 kg	Chateau Crystal (150,0 EBC)	Grain	3	4,3 %	0,33 L
0,50 kg	Wheat (6,0 EBC)	Grain	4	4,3 %	0,33 L
10,60 g	Citra [13,20 %] - Boil 60,0 min	Hop	5	8,3 IBUs	-
10,60 g	Hallertau Blanc [9,20 %] - Boil 60,0 min	Hop	6	5,8 IBUs	-
10,80 g	Citra [13,60 %] - Boil 25,0 min	Hop	7	6,4 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 25,0 min	Hop	8	4,0 IBUs	-
10,70 g	Citra [13,60 %] - Boil 15,0 min	Hop	9	4,9 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 15,0 min	Hop	10	3,1 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	11	-	-
10,40 g	Hallertau Blanc [9,20 %] - Boil 10,0 min	Hop	12	2,6 IBUs	-
10,30 g	Citra [13,60 %] - Boil 10,0 min	Hop	13	3,8 IBUs	-
11,00 g	Citra [13,60 %] - Boil 5,0 min	Hop	14	2,9 IBUs	-
10,30 g	Hallertau Blanc [9,20 %] - Boil 5,0 min	Hop	15	1,9 IBUs	-
10,80 g	Citra [13,60 %] - Boil 2,0 min	Hop	16	2,2 IBUs	-
10,00 g	Hallertau Blanc [9,20 %] - Boil 2,0 min	Hop	17	1,4 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	18	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 6,7 %
Bitterness: 47,3 IBUs
Est Color: 19,4 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,1 %
Calories: 523,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 12,72 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,61
Measured Mash PH: 0,00

Total Grain Weight: 11,50 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 45,00 L of water at 70,3 C	66,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 12,72 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: 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 181,97 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

US-05:
Amerikansk ale gær til velafbalanceret øl, med en godt skumkrone.
Giver øllet en sprød/eftersmag.
Dossering: 11,5 g. pr. 20 25 liter
Gærings temp.: 15 22 o C
Bundfældning: Mellem

Ca. 40L ca. 27 grader i 55L tank i gærskab sat til 10 grader tank.

Aften:

Gær tilsat ved 11,1 grade. Gærskab sat til 18 grader.

16/6:

6g sukker/liter

17L i 19L fad
8,5L i 9L fad
17 x 0,5L flasker

I alt: 34L

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