190 Hops Matters APA 2

Amerikansk pale ale (4 E)

Type: All Grain
Batch Size: 46,00 L
Boil Size: 52,46 L
Boil Time: 60 min
End of Boil Vol: 48,96 L
Final Bottling Vol: 44,00 L
Fermentation: Ale, Two Stage

Date: 01 Dec 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 70,00 %
Est Mash Efficiency: 71,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,00 kg	Vienna Malt (6,9 EBC)	Grain	2	41,7 %	3,26 L
5,00 kg	Viking Pale Ale Malt (6,0 EBC)	Grain	3	41,7 %	3,26 L
1,00 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	8,3 %	0,65 L
1,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	5	8,3 %	0,65 L
5,00 g	Citra [12,80 %] - Boil 60,0 min	Hop	6	3,5 IBUs	-
5,00 g	Galaxy [17,80 %] - Boil 60,0 min	Hop	7	4,9 IBUs	-
1,00 Items	Protafloc (Boil 8,0 mins)	Fining	8	-	-
10,00 g	Citra [12,80 %] - Boil 3,0 min	Hop	9	1,9 IBUs	-
10,00 g	Galaxy [17,80 %] - Boil 3,0 min	Hop	10	2,7 IBUs	-
85,00 g	Citra [12,80 %] - Steep/Whirlpool 30,0 min, 80,0 C	Hop	11	10,3 IBUs	-
85,00 g	Galaxy [17,80 %] - Steep/Whirlpool 30,0 min, 80,0 C	Hop	12	14,4 IBUs	-
1,0 pkg	Independence (Imperial Yeast #A15)	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 37,7 IBUs
Est Color: 12,7 EBC

Measured Original Gravity: 1,055 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 5,3 %
Calories: 520,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 19,47 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 0,00

Total Grain Weight: 12,00 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 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 19,47 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: 235,50 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 235,50 g Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage
Fermenter:

with 192,68 g Table Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

40% RO vand

Imperial A15 Temp: 16-22C // Flocculation: Medium // Attenuation: 72-76% // Haze: High // Alcohol Tolerance: 12%

30/11 morgen 3L gærstarter sat i gang.

Sparge ca. 11L

Kølet med låg

Ca. 43L i stor plasttrykspand i bryggers ved ca. 16 grader

3L livlig gærstarter tilsat direkte.

2/12 7:44 fuld fart på stormgæring.

29/12:

Overført under tryk

18,5L fad
9L fad
17 x 0,5L flasker

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