192 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: 15 Dec 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	-	-
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	2	0,8 %	0,10 L
10,00 kg	Pilsner (4,5 EBC)	Grain	3	79,4 %	6,52 L
2,50 kg	Rice, Flaked (2,0 EBC)	Grain	4	19,8 %	1,63 L
10,00 g	Cascade [9,50 %] - Boil 60,0 min	Hop	5	5,5 IBUs	-
2,00 Items	Protafloc (Boil 10,0 mins)	Fining	6	-	-
10,00 g	Citra [12,90 %] - Boil 10,0 min	Hop	7	3,5 IBUs	-
10,00 g	Galaxy [17,20 %] - Boil 10,0 min	Hop	8	4,6 IBUs	-
20,00 g	Citra [12,90 %] - Boil 5,0 min	Hop	9	4,9 IBUs	-
20,00 g	Galaxy [17,20 %] - Boil 5,0 min	Hop	10	6,6 IBUs	-
20,00 g	Citra [12,90 %] - Boil 1,0 min	Hop	11	3,4 IBUs	-
20,00 g	Galaxy [17,20 %] - Boil 1,0 min	Hop	12	4,5 IBUs	-
50,00 g	Citra [12,90 %] - Steep/Whirlpool 20,0 min, 90,0 C	Hop	13	11,0 IBUs	-
50,00 g	Galaxy [17,20 %] - Steep/Whirlpool 20,0 min, 90,0 C	Hop	14	14,6 IBUs	-
4,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	15	-	-
50,00 g	Citra [12,90 %] - 3,0 Days Into Primary for 0,0 Days	Hop	16	0,0 IBUs	-
50,00 g	Galaxy [14,00 %] - 3,0 Days Into Primary for 0,0 Days	Hop	17	0,0 IBUs	-
100,00 g	Citra [12,90 %] - 3,0 Days Before Bottling for 0,0 Days	Hop	18	0,0 IBUs	-
100,00 g	Galaxy [17,20 %] - 3,0 Days Before Bottling for 0,0 D…	Hop	19	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,066 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 58,6 IBUs
Est Color: 9,1 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 6,6 %
Calories: 607,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 12,83 L
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 0,00

Total Grain Weight: 12,60 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 46,00 L of water at 69,5 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	15 min

Sparge: Fly sparge with 12,83 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 134,87 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

ca. 26L 20 grader varmt i 2 x kegmenenter med trykkit sat i garage ved ca. 6 grader.

Gær direkte i. 2 breve i hver kegmenter.

Tryk under gæring 1 bar

18/12 morgen første tørhumle.

12/1 Overført under tryk:

18,5L
6.7L

Resten var desærre totalt humlesuppe og ubrugeligt.

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