

# ØLB Nr. 93 Løjm IPA

American IPA (14 B)

**Type:** All Grain

**Batch Size:** 220,00 l

**Boil Size:** 250,08 l

**Boil Time:** 90 min

**End of Boil Vol:** 239,58 l

**Final Bottling Vol:** 220,00 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 13 Jan 2018

**Brewer:** Per, Leif, Nicolai, Mogens, Nis

**Asst Brewer:** Craig

**Equipment:** 1a1 Blichmann BoilerMaker 55 Gallon (250 l) 100%

**Efficiency:** 70,00 %

**Est Mash Efficiency:** 73,2 %

**Taste Rating:** 30,0



Prepare for Brewing

- ☐ Create a yeast starter with 20,00 l of wort
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 319,49 l
- ☐ Mash Water Acid:
- ☐

## Water Prep

| Amt      | Name                                      | Type        | # | %/IBU |
|----------|-------------------------------------------|-------------|---|-------|
| 45,00 g  | Epsom Salt (MgSO4) (Mash 60,0 mins)       | Water Agent | 1 | -     |
| 35,00 g  | Epsom Salt (MgSO4) (Mash 60,0 mins)       | Water Agent | 2 | -     |
| 27,00 ml | Lactic Acid (Mash 60,0 mins)              | Water Agent | 3 | -     |
| 27,00 ml | Lactic Acid (Mash 60,0 mins)              | Water Agent | 4 | -     |
| 20,00 g  | Gypsum (Calcium Sulfate) (Mash 60,0 mins) | Water Agent | 5 | -     |
| 8,00 g   | Salt (Mash 60,0 mins)                     | Water Agent | 6 | -     |
| 8,00 g   | Salt (Mash 60,0 mins)                     | Water Agent | 7 | -     |

Mash or Steep Grains

## Mash Ingredients

| Amt      | Name                             | Type  | #  | %/IBU  |
|----------|----------------------------------|-------|----|--------|
| 57,88 kg | CHATEAU PALE ALE (8,5 EBC)       | Grain | 8  | 87,3 % |
| 4,57 kg  | CHATEAU MELANO LIGHT (40,0 EBC)  | Grain | 9  | 6,9 %  |
| 2,23 kg  | CHATEAU MUNICH LIGHT® (15,0 EBC) | Grain | 10 | 3,4 %  |
| 1,62 kg  | CHATEAU CRYSTAL® (150,1 EBC)     | Grain | 11 | 2,5 %  |
| 60,00 ml | Amylase Enzyme (Mash 60,0 mins)  | Other | 12 | -      |

## Mash Steps

| Name    | Description                     | Step Temperature | Step Time |
|---------|---------------------------------|------------------|-----------|
| Mash In | Add 148,89 l of water at 74,5 C | 66,7 C           | 60 min    |

- ☐ Sparge Water Acid: 0,1 ml Lactic Acid (88%)
- ☐ Fly sparge with 170,60 l water at 75,6 C
- ☐ Add water to achieve boil volume of 250,08 l
- ☐ Estimated pre-boil gravity is 1,060 SG

## Boil Ingredients

| Amt      | Name                                      | Type   | #  | %/IBU     |
|----------|-------------------------------------------|--------|----|-----------|
| 252,07 g | Simcoe [13,00 %] - Boil 70,0 min          | Hop    | 13 | 28,9 IBUs |
| 252,07 g | Bravo [15,50 %] - Boil 60,0 min           | Hop    | 14 | 33,3 IBUs |
| 201,66 g | Perle [8,00 %] - Boil 30,0 min            | Hop    | 15 | 10,6 IBUs |
| 10,00 g  | EuroGel 10 g / 250 liter (Boil 15,0 mins) | Fining | 16 | -         |
| 5,00 g   | Yeast Nutrient (Boil 10,0 mins)           | Other  | 17 | -         |

- ☐ Estimated Post Boil Vol: 239,58 l and Est Post Boil Gravity: 1,065 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

| Amt     | Name                                           | Type  | #  | %/IBU |
|---------|------------------------------------------------|-------|----|-------|
| 7,0 pkg | California Ale (White Labs #WLP001) [35,49 ml] | Yeast | 18 | -     |

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,065 SG)
- ☐ Measure Actual Batch Volume \_\_\_\_\_ (Target: 220,00 l)
- ☐ Add water if needed to achieve final volume of 220,00 l

Fermentation

- ☐ 13 Jan 2018 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

## Dry Hop/Bottling Ingredients

| Amt      | Name                               | Type | #  | %/IBU    |
|----------|------------------------------------|------|----|----------|
| 950,00 g | Citra [12,00 %] - Dry Hop 5,0 Days | Hop  | 19 | 0,0 IBUs |

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,014 SG)
- ☐ Date Bottled/Kegged: 27 Jan 2018 - Carbonation: Bottle with 1177,47 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 26 Feb 2018 - Drink and enjoy!

Notes

Havde regnet med en eff% på kun 70% men den er reel på 77%