

ØLB Nr. 97 Løjlm IPA

American IPA (14 B)

Type: All Grain
Batch Size: 310,00 L
Boil Size: 342,74 L
Boil Time: 90 min
End of Boil Vol: 324,74 L
Final Bottling Vol: 320,00 L
Fermentation: Ale, Single Stage

Date: 30 Jun 2018
Brewer: Per, Leif, Nicolai, Mogens, Nis
Asst Brewer: Craig
Equipment: 275_Blichmann BoilerMaker (300 l) 100%
Efficiency: 80,00 %
Est Mash Efficiency: 81,3 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (1917,21 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 423,86 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
414,01 L	Øster Løgvum Vand	Water	1	-	-
47,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
40,00 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
30,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
8,00 g	Salt (Mash)	Water Agent	5	-	-
2,00 g	Calcium Chloride (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
65,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	7	83,3 %	42,38 L
7,00 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	8	9,0 %	4,56 L
3,00 kg	CHATEAU CRYSTAL® (150,1 EBC)	Grain	9	3,8 %	1,96 L
3,00 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	10	3,8 %	1,96 L
70,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	11	-	-
45,00 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	12	-	-
35,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	13	-	-
9,00 g	Salt (Sparge)	Water Agent	14	-	-
2,00 g	Calcium Chloride (Sparge)	Water Agent	15	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 190,20 L of water at 73,9 C	66,7 C	90 min

- Sparge Water Acid: 64,8 ml (4,4 tbsp) Lactic Acid (88%)
- Fly sparge with 233,66 L water at 75,6 C
- Add water to achieve boil volume of 342,74 L
- Estimated pre-boil gravity is 1,057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
300,00 g	Simcoe [13,00 %] - Boil 70,0 min	Hop	16	25,7 IBUs	-
500,00 g	Warrior 2016 [10,00 %] - Boil 60,0 min	Hop	17	31,9 IBUs	-
250,00 g	Warrior 2016 [10,00 %] - Boil 30,0 min	Hop	18	12,3 IBUs	-
10,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	19	-	-
5,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	20	-	-

- Estimated Post Boil Vol: 324,74 L and Est Post Boil Gravity: 1,062 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 310,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	21	-	-

- Measure Actual Original Gravity _____ (Target: 1,062 SG)
- Measure Actual Batch Volume _____ (Target: 310,00 L)

Fermentation

- 30 Jun 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	Volume
500,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	22	0,0 IBUs	-
500,00 g	Cascade [5,50 %] - Dry Hop 2,0 Days	Hop	23	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,013 SG)
- Date Bottled/Kegged: 14 Jul 2018 - Carbonation: Bottle with 1712,69 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 13 Aug 2018 - Drink and enjoy!

Notes