

ØLB Nr. 101 Løjm NEIPA

Amerikansk IPA (6 B)

Type: All Grain
Batch Size: 140,00 L
Boil Size: 163,62 L
Boil Time: 90 min
End of Boil Vol: 153,12 L
Final Bottling Vol: 150,00 L
Fermentation: Ale, 19->23 (16 dage)

Date: 24 Nov 2018
Brewer: Carsten Holløse
Asst Brewer:
Equipment: 150_ Lille gÅ|ringstank
130L
Efficiency: 77,00 %
Est Mash Efficiency: 80,8 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (1917,22 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 204,68 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
201,76 L	Øster Løgum Vand	Water	1	-	-
50,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
11,10 g	Calcium Chloride (Mash)	Water Agent	3	-	-
9,68 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
7,30 g	Salt (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	6	41,7 %	9,78 L
15,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	7	41,7 %	9,78 L
3,00 kg	CHÂTEAU OAT (2,3 EBC)	Grain	8	8,3 %	1,96 L
3,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	9	8,3 %	1,96 L
13,43 g	Calcium Chloride (Sparge)	Water Agent	10	-	-
11,71 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	11	-	-
8,83 g	Salt (Sparge)	Water Agent	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 98,89 L of water at 73,1 C	66,7 C	60 min

- Sparge Water Acid: 29,3 ml (2,0 tbsp) Lactic Acid (88%)
- Fly sparge with 105,79 L water at 75,6 C
- Add water to achieve boil volume of 163,62 L
- Estimated pre-boil gravity is 1,054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
118,08 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	13	7,1 IBUs	-
118,08 g	Bravo [15,50 %] - Boil 5,0 min	Hop	14	12,0 IBUs	-
118,08 g	Citra [12,00 %] - Boil 5,0 min	Hop	15	9,3 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
295,19 g	Amarillo [9,20 %] - Steep/Whirlpool 10,0 min, 9...	Hop	16	6,9 IBUs	-
295,19 g	Bravo [15,50 %] - Steep/Whirlpool 10,0 min, 90...	Hop	17	11,7 IBUs	-
295,19 g	Citra [12,00 %] - Steep/Whirlpool 10,0 min, 90,...	Hop	18	9,1 IBUs	-

- Estimated Post Boil Vol: 153,12 L and Est Post Boil Gravity: 1,060 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 140,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
4,0 pkg	Dry English Ale (White Labs #WLP007) [35,49...	Yeast	19	-	-

- Measure Actual Original Gravity _____ (Target: 1,060 SG)
 Measure Actual Batch Volume _____ (Target: 140,00 L)

Fermentation

- 24 Nov 2018 - Primary Fermentation (7,00 days at 19,0 C ending at 19,0 C)
 01 Dec 2018 - Secondary Fermentation (9,00 days at 23,0 C ending at 23,0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
420,00 g	Amarillo [9,20 %] - Dry Hop 8,0 Days	Hop	20	0,0 IBUs	-
420,00 g	Bravo [15,50 %] - Dry Hop 8,0 Days	Hop	21	0,0 IBUs	-
420,00 g	Citra [12,00 %] - Dry Hop 8,0 Days	Hop	22	0,0 IBUs	-
420,00 g	Amarillo [9,20 %] - Dry Hop 4,0 Days	Hop	23	0,0 IBUs	-
420,00 g	Bravo [15,50 %] - Dry Hop 4,0 Days	Hop	24	0,0 IBUs	-
420,00 g	Citra [12,00 %] - Dry Hop 4,0 Days	Hop	25	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
 Date Bottled/Kegged: 10 Dec 2018 - Carbonation: Bottle with 802,83 g Table Sugar
 Age beer for 0,00 days at 20,0 C
 10 Dec 2018 - Drink and enjoy!

Notes