

ØLB Nr. 111 Løjm 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: 300,00 L
Fermentation: Ale, Single Stage

Date: 18 Jul 2020
Brewer: Per, Leif, Nicolai, Jan, Nis
Asst Brewer: Craig
Equipment: 275_Blichmann
BoilerMaker (300 l) 100%
Efficiency: 73,00 %
Est Mash Efficiency: 74,2 %
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: 435,07 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
414,01 L	Øster Løgum Vand	Water	1	-	-
55,00 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
75,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	7	84,1 %	48,90 L
7,50 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	8	8,4 %	4,89 L
3,50 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	9	3,9 %	2,28 L
3,20 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	10	3,6 %	2,09 L
70,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	11	-	-
50,00 ml	Lactic Acid (Sparge)	Water Agent	12	-	-
45,00 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	13	-	-
35,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	14	-	-
9,00 g	Salt (Sparge)	Water Agent	15	-	-
2,00 g	Calcium Chloride (Sparge)	Water Agent	16	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 199,25 L of water at 74,5 C	66,7 C	90 min

- Sparge Water Acid: 65,4 ml (4,4 tbsp) Lactic Acid (88%)
- Fly sparge with 235,83 L water at 75,6 C
- Add water to achieve boil volume of 342,74 L
- Estimated pre-boil gravity is 1,060 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
340,00 g	Simcoe [13,00 %] - Boil 70,0 min	Hop	17	29,0 IBUs	-
600,00 g	Warrior 2016 [7,00 %] - Boil 60,0 min	Hop	18	26,9 IBUs	-
300,00 g	Warrior 2016 [10,00 %] - Boil 30,0 min	Hop	19	16,0 IBUs	-
10,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	20	-	-
10,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	21	-	-

- Estimated Post Boil Vol: 324,74 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 310,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	22	-	-

- Measure Actual Original Gravity _____ (Target: 1,065 SG)
 Measure Actual Batch Volume _____ (Target: 310,00 L)

Fermentation

- 18 Jul 2020 - 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	Amarillo [9,20 %] - 3,0 Days Before Bottling for...	Hop	23	0,0 IBUs	-
500,00 g	Citra [12,00 %] - 3,0 Days Before Bottling for 5,...	Hop	24	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
 Date Bottled/Kegged: 01 Aug 2020 - Carbonation: Bottle with 1496,07 g Table Sugar
 Age beer for 30,00 days at 18,3 C
 31 Aug 2020 - Drink and enjoy!

Notes