Bryg Nr. 129 West Coast IPA

American IPA (21 A)

Type: All Grain
Batch Size: 210,00 L
Boil Size: 252,37 L
Boil Time: 90 min
End of Boil Vol: 234,38 L
Final Bottling Vol: 200,00 L
Fermentation: Ale, Single Stage

Date: 16 Sep 2023
Brewer: Per,Leif, Nicolai, Bjarke,Nis
Asst Brewer: Craig
Equipment: 200 L Polsinelli 66%
Efficiency: 72,00 %
Est Mash Efficiency: 77,1 %
Taste Rating: 30,0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
280,46 L	Øster Løgum Vand	Water	1	-	-
42,84 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
37,26 ml	Lactic Acid (Mash)	Water Agent	3	-	-
36,67 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
7,05 g	Salt (Mash)	Water Agent	5	-	-
50,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	6	77,8 %	32,60 L
6,00 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	7	9,3 %	3,91 L
5,00 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	8	7,8 %	3,26 L
2,50 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	9	3,9 %	1,63 L
0,25 kg	CHÂTEAU ROASTED BARLEY (1200,9 EBC)	Grain	10	0,4 %	0,16 L
200,00 g	Cascade [5,50 %] - Mash 90,0 min	Hop	11	2,1 IBUs	-
50,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	12	-	-
53,55 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	13	-	-
45,83 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	14	-	-
33,87 ml	Lactic Acid (Sparge)	Water Agent	15	-	-
8,81 g	Salt (Sparge)	Water Agent	16	-	-
0,50 kg	Corn Syrup [Boil] (2,0 EBC)	Sugar	17	0,8 %	0,35 L
400,00 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	18	32,8 IBUs	-
200,00 g	Amarillo [9,20 %] - Boil 30,0 min	Hop	19	13,7 IBUs	-
100,00 g	Simcoe [13,00 %] - Boil 30,0 min	Hop	20	9,7 IBUs	-
7,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	21	-	-
7,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	22	-	-
200,00 g	Cascade [5,50 %] - Steep/Whirlpool 60,0 min, 80,0 C	Hop	23	2,2 IBUs	-
100,00 g	Cryo - Amarillo [17,50 %] - Steep/Whirlpool 60,0 min, 90,…	Hop	24	7,6 IBUs	-
6,0 pkg	American Ale (Wyeast Labs #1056) [124,21 ml]	Yeast	25	-	-
200,00 g	Cryo - Citra [25,00 %] - 3,0 Days Before Bottling for 4,0 D…	Hop	26	0,0 IBUs	-
200,00 g	Cryo - Simcoe [23,00 %] - 3,0 Days Before Bottling for 7,…	Hop	27	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,068 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 68,0 IBUs
Est Color: 20,8 EBC

Measured Original Gravity: 1,067 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 7,0 %
Calories: 637,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, No Mash Out
Sparge Water: 149,96 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,75
Measured Mash PH: 5,20

Total Grain Weight: 64,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: 41,6 ml (2,8 tbsp) Lactic Acid (88%)

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 176,26 L of water at 72,8 C	66,7 C	90 min

Sparge: Fly sparge with 149,96 L water at 75,6 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: 1070,43 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 1070,43 g Table Sugar
Carbonation (from Meas Vol): Bottle with 1070,43 g Table Sugar
Age for: 30,00 days

Notes

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