

Bryg Nr. 135 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

Taste Notes:

Date: 08 Jun 2024

Brewer: Per,Hans, Bjarke,Nis

Asst Brewer: Craig

Equipment: 200 L Polsinelli 66%

Efficiency: 72,00 %

Est Mash Efficiency: 77,1 %

Taste Rating: 30,0



Prepare for Brewing

- Create a yeast starter with 13,00 L of wort (1384,66 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 326,22 L
- Mash Water Acid: None

Water Prep

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	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
50,00 kg	BEST Pilsen Malt (BESTMALZ) (3,5 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	2,0 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	-	-

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 Water Acid: 41,6 ml (2,8 tbsp) Lactic Acid (88%)
- Fly sparge with 149,96 L water at 75,6 C
- Add water to achieve boil volume of 252,37 L
- Estimated pre-boil gravity is 1,061 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
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	32,5 IBUs	-
200,00 g	Amarillo [9,20 %] - Boil 30,0 min	Hop	19	13,6 IBUs	-
100,00 g	Simcoe [13,00 %] - Boil 30,0 min	Hop	20	9,6 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	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
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, 90,2 C	Hop	24	7,5 IBUs	-

- Estimated Post Boil Vol: 234,38 L and Est Post Boil Gravity: 1,069 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 210,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,0 pkg	American Ale (Wyeast Labs #1056) [124,21 ml]	Yeast	25	-	-

- Measure Actual Original Gravity _____ (Target: 1,069 SG)
- Measure Actual Batch Volume _____ (Target: 210,00 L)

Fermentation

- 08 Jun 2024 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)
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Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
200,00 g	Cryo - Citra [25,00 %] - 3,0 Days Before Bottling for 4,0 Days	Hop	26	0,0 IBUs	-
200,00 g	Cryo - Simcoe [23,00 %] - 3,0 Days Before Bottling for 7,0 Days	Hop	27	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,016 SG)
- Date Bottled/Kegged: 22 Jun 2024 - Carbonation: Bottle with 1070,43 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 22 Jul 2024 - Drink and enjoy!

Notes