

ØLB Nr. 74 Rye IPA

American IPA (14 B)

Type: All Grain
Batch Size: 220,00 l
Boil Size: 243,83 l
Boil Time: 90 min
End of Boil Vol: 233,33 l
Final Bottling Vol: 200,00 l
Fermentation: Ale, Single Stage

Date: 09 Jan 2016
Brewer: Øster Løgum Bryghus
Asst Brewer:
Equipment: 1a Blichmann BoilerMaker 55 Gallon (230 l) 100%
Efficiency: 77,00 %
Est Mash Efficiency: 78,4 %
Taste Rating: 48,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 5,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 301,91 l
- Mash Water Acid:
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Water Prep

Amt	Name	Type	#	%/IBU
50,00 g	Salt (Mash 60,0 mins)	Water Agent	1	-
40,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	2	-
30,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	3	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
20,00 kg	Munich Malt (25,0 EBC)	Grain	4	35,9 %
20,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	5	35,9 %
10,00 kg	Caramel Rye Malt (80,0 EBC)	Grain	6	18,0 %
3,00 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	7	5,4 %
2,00 kg	Oats, Malted (2,0 EBC)	Grain	8	3,6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 146,44 l of water at 73,0 C	66,7 C	60 min

- Sparge Water Acid:
- Fly sparge with 155,48 l water at 75,6 C
- Add water to achieve boil volume of 243,83 l
- Estimated pre-boil gravity is 1,053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0,70 kg	Corn Syrup (2,0 EBC)	Sugar	9	1,3 %
700,00 g	Cascade [5,50 %] - Boil 60,0 min	Hop	10	36,1 IBUs
300,00 g	Licorice Root (Lakridsrod) (Boil 60,0 mins)	Spice	11	-
100,00 g	Cascade [5,50 %] - Boil 15,0 min	Hop	12	2,6 IBUs
70,00 g	Irish Moss (Boil 10,0 mins)	Fining	13	-
50,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	14	-

- Estimated Post Boil Vol: 233,33 l and Est Post Boil Gravity: 1,057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 220,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
14,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	15	-

- Measure Actual Original Gravity _____ (Target: 1,057 SG)
- Measure Actual Batch Volume _____ (Target: 220,00 l)
- Add water if needed to achieve final volume of 220,00 l

Fermentation

- 09 Jan 2016 - 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
200,00 g	Cascade [5,50 %] - Dry Hop 0,0 Days	Hop	16	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
- Date Bottled/Kegged: 23 Jan 2016 - Carbonation: Bottle with 1289,58 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 22 Feb 2016 - Drink and enjoy!

Notes

Great Clone