

Lagunitas IPA Bryg nr 88

American IPA (14 B)

Type: All Grain
Batch Size: 230,00 l
Boil Size: 260,50 l
Boil Time: 90 min
End of Boil Vol: 250,00 l
Final Bottling Vol: 227,00 l
Fermentation: Ale, Single Stage

Date: 10 Jun 2017
Brewer: Leif, Nicolai, Mogens,Nis
Asst Brewer: Craig
Equipment: 1a1_Blichmann BoilerMaker
 55 Gallon (250 l) 100%
Efficiency: 80,00 %
Est Mash Efficiency: 83,5 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 17,00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 323,09 l
- Mash Water Acid: 67,8 ml Lactic Acid (88%)
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Water Prep

Amt	Name	Type	#	%/IBU
40,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	1	-
30,00 g	Epsom Salt (MgSO4) (Mash 60,0 mins)	Water Agent	2	-
25,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	3	-
25,00 ml	Lactic Acid (Mash 60,0 mins)	Water Agent	4	-
15,00 g	Gypsum (Calcium Sulfate) (Mash 60,0 mins)	Water Agent	5	-
7,00 g	Salt (Mash 60,0 mins)	Water Agent	6	-
7,00 g	Salt (Mash 60,0 mins)	Water Agent	7	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
52,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	8	87,4 %
4,00 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	9	6,7 %
2,00 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	10	3,4 %
1,50 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	11	2,5 %
60,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	12	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 142,83 l of water at 74,1 C	66,7 C	60 min

- Sparge Water Acid: 0,1 ml Lactic Acid (88%)
- Fly sparge with 180,26 l water at 75,6 C
- Add water to achieve boil volume of 260,50 l
- Estimated pre-boil gravity is 1,059 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
325,00 g	Simcoe [13,00 %] - Boil 70,0 min	Hop	13	36,0 IBUs
325,00 g	Perle [8,00 %] - Boil 60,0 min	Hop	14	21,5 IBUs
215,00 g	Perle [8,00 %] - Boil 30,0 min	Hop	15	10,9 IBUs
60,00 g	Klar urt (Boil 15,0 mins)	Fining	16	-

9,20 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	17	-
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- Estimated Post Boil Vol: 250,00 l and Est Post Boil Gravity: 1,064 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 230,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
7,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	18	-

- Measure Actual Original Gravity _____ (Target: 1,064 SG)
 Measure Actual Batch Volume _____ (Target: 230,00 l)
 Add water if needed to achieve final volume of 230,00 l

Fermentation

- 10 Jun 2017 - 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
900,00 g	Citra [12,00 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs

- Measure Final Gravity: _____ (Estimate: 1,014 SG)
 Date Bottled/Kegged: 24 Jun 2017 - Carbonation: Bottle with 1214,94 g Table Sugar
 Age beer for 30,00 days at 18,3 C
 24 Jul 2017 - Drink and enjoy!

Notes