

NEIPA Bryg nr 116

Amerikansk IPA (6 B)

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: 220,00 L

Fermentation: Ale, 19->23 (16 dage)

Date: 08 May 2021

Brewer:

Asst Brewer:

Equipment: 200 L Polsinelli 66%

Efficiency: 75,00 %

Est Mash Efficiency: 80,4 %

Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (1917,22 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 320,46 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
302,65 L	Øster Løgum Vand	Water	1	-	-
75,00 ml	Lactic Acid (Mash)	Water Agent	2	-	-
16,50 g	Calcium Chloride (Mash)	Water Agent	3	-	-
15,00 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
10,95 g	Salt (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
25,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	6	43,1 %	16,30 L
23,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	7	39,7 %	15,00 L
5,00 kg	CHÂTEAU OAT (2,3 EBC)	Grain	8	8,6 %	3,26 L
5,00 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	9	8,6 %	3,26 L
20,25 g	Calcium Chloride (Sparge)	Water Agent	10	-	-
18,00 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	11	-	-
15,00 g	Salt (Sparge)	Water Agent	12	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 161,26 L of water at 73,1 C	66,7 C	60 min

- Sparge Water Acid: 44,1 ml (3,0 tbsp) Lactic Acid (88%)
- Fly sparge with 159,20 L water at 75,6 C
- Add water to achieve boil volume of 252,37 L
- Estimated pre-boil gravity is 1,056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
200,00 g	Galaxy [14,00 %] - Boil 15,0 min	Hop	13	16,8 IBUs	-
200,00 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	14	7,8 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
250,00 g	Amarillo [9,20 %] - Steep/Whirlpool 10,0 min, 90,2 C	Hop	15	3,8 IBUs	-
250,00 g	Galaxy [14,00 %] - Steep/Whirlpool 10,0 min, 90,2 C	Hop	16	5,7 IBUs	-

- Estimated Post Boil Vol: 234,38 L and Est Post Boil Gravity: 1,063 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
5,0 pkg	Coastal Haze Ale Yeast Blend (White labs #WLP067)	Yeast	17	-	-

- Measure Actual Original Gravity _____ (Target: 1,063 SG)
 Measure Actual Batch Volume _____ (Target: 210,00 L)

Fermentation

- 08 May 2021 - Primary Fermentation (7,00 days at 19,0 C ending at 19,0 C)
 15 May 2021 - Secondary Fermentation (9,00 days at 23,0 C ending at 23,0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
630,00 g	Amarillo [9,20 %] - 3,0 Days Before Bottling for 8,0 Days	Hop	18	0,0 IBUs	-
630,00 g	Galaxy [14,00 %] - 3,0 Days Before Bottling for 4,0 Days	Hop	19	0,0 IBUs	-
630,00 g	Galaxy [14,00 %] - 3,0 Days Before Bottling for 8,0 Days	Hop	20	0,0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
 Date Bottled/Kegged: 24 May 2021 - Carbonation: Bottle with 1177,48 g Table Sugar
 Age beer for 0,00 days at 20,0 C
 24 May 2021 - Drink and enjoy!

Notes