

# IPA Bryg nr 117

American IPA (14 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:** 200,00 L

**Fermentation:** Ale, Single Stage

**Date:** 21 Aug 2021

**Brewer:** Per,Leif, Nicolai, Jan,Nis

**Asst Brewer:** Craig

**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 (1917,21 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 323,22 L
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
280,46 L	Øster Løgum Vand	Water	1	-	-
37,26 ml	Lactic Acid (Mash)	Water Agent	2	-	-
27,10 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
20,32 g	Epsom Salt (MgSO4) (Mash)	Water Agent	4	-	-
5,42 g	Salt (Mash)	Water Agent	5	-	-
1,35 g	Calcium Chloride (Mash)	Water Agent	6	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
50,00 kg	CHÂTEAU PALE ALE (8,5 EBC)	Grain	7	82,3 %	32,60 L
6,00 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	8	9,9 %	3,91 L
2,50 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	9	4,1 %	1,63 L
2,25 kg	CHÂTEAU MUNICH LIGHT® (15,0 EBC)	Grain	10	3,7 %	1,47 L
50,00 ml	Amylase Enzyme (Mash 60,0 mins)	Other	11	-	-
33,87 ml	Lactic Acid (Sparge)	Water Agent	12	-	-
30,48 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	13	-	-
23,71 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	14	-	-
6,10 g	Salt (Sparge)	Water Agent	15	-	-
1,35 g	Calcium Chloride (Sparge)	Water Agent	16	-	-

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 143,66 L of water at 74,2 C	66,7 C	90 min

- Sparge Water Acid: 49,8 ml (3,4 tbsp) Lactic Acid (88%)
- Fly sparge with 179,56 L water at 75,6 C
- Add water to achieve boil volume of 252,37 L
- Estimated pre-boil gravity is 1,060 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
240,00 g	Simcoe [13,00 %] - Boil 70,0 min	Hop	17	28,6 IBUs	-
425,00 g	Warrior 2016 [7,00 %] - Boil 60,0 min	Hop	18	26,6 IBUs	-
210,00 g	Warrior 2016 [10,00 %] - Boil 30,0 min	Hop	19	15,7 IBUs	-
7,00 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	20	-	-
7,00 g	Yeast Nutrient (Boil 10,0 mins)	Other	21	-	-

- Estimated Post Boil Vol: 234,38 L and Est Post Boil Gravity: 1,067 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	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	22	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,067 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

## Fermentation

- 21 Aug 2021 - 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	Volume
350,00 g	Amarillo [9,20 %] - 3,0 Days Before Bottling for 4,0 Days	Hop	23	0,0 IBUs	-
350,00 g	Citra [12,00 %] - 3,0 Days Before Bottling for 5,0 Days	Hop	24	0,0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,015 SG)
- Date Bottled/Kegged: 04 Sep 2021 - Carbonation: Bottle with 997,38 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 04 Oct 2021 - Drink and enjoy!

## Notes