

38 - Høst IPA

Amerikansk IPA (6 B)

Type: All Grain

Batch Size: 22,00 l

Boil Size: 25,49 l

Boil Time: 80 min

End of Boil Vol: 23,96 l

Final Bottling Vol: 20,50 l

Fermentation: Ale, Single Stage

Date: 25 Jul 2017

Brewer: Simon Lei Fredslund

Asst Brewer:

Equipment: Simons elgryde

Efficiency: 68,00 %

Est Mash Efficiency: 71,1 %

Taste Rating: 30,0



Taste Notes: Høst IPA med fire malte for at hylde høsttiden. Med alkohol i den lave ende - en slags session IPA. Konstrueret nede i Maltbazaren mens jeg vejede malt.

Ingredients

Amt	Name	Type	#	%/IBU
4,03 kg	Pale Malt (2 Row) US (3,9 EBC)	Grain	1	68,4 %
1,21 kg	Wheat Malt, Ger (3,9 EBC)	Grain	2	20,5 %
0,39 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	6,6 %
0,27 kg	Caramel/Crystal Malt - 40L (78,8 EBC)	Grain	4	4,6 %
33,00 g	Hallertau Magnum [14,00 %] - Boil 60,0 min	Hop	5	50,8 IBUs
27,00 g	Columbus (Tomahawk) [10,00 %] - Boil 10,0...	Hop	6	9,8 IBUs
1,00 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	7	-
20,00 g	Amarillo [7,00 %] - Steep/Whirlpool 20,0 min	Hop	8	4,7 IBUs
20,00 g	Citra [12,00 %] - Steep/Whirlpool 20,0 min	Hop	9	7,3 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [5...	Yeast	10	-
50,00 g	Amarillo [6,00 %] - Dry Hop 6,0 Days	Hop	11	0,0 IBUs
25,00 g	Citra [12,00 %] - Dry Hop 6,0 Days	Hop	12	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,055 SG

Est Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 5,9 %

Bitterness: 72,5 IBUs

Est Color: 12,3 EBC

Measured Original Gravity: 1,055 SG

Measured Final Gravity: 1,012 SG

Actual Alcohol by Vol: 5,6 %

Calories: 516,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 16,03 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Est Mash PH: 5,68

Measured Mash PH: 5,20

Total Grain Weight: 5,89 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Target Mash PH: 5,20

Mash Acid Addition:

Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 19,37 l of water at 71,5 C	65,6 C	75 min

Sparge: Fly sparge with 16,03 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,86 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 0,86 bar
Age for: 10,00 days
Storage Temperature: 5,0 C

Notes

Bryggedag 25. juli 2017:

Mæskevandet får 5 ml Lactol, men det ser ud til, at pH bliver for lav, under 4,6. Jeg kompenserer med mæskevand på pH 7 og så går det nok. Det er bare underligt at pH kan blive så lav, for jeg mente Lactol gav højere pH.

Tørhumle 7. august 2017:

Der tilsættes 50g Amarillo 8,8% 2015 pellets og 25g Citra 12,9% 2016 blade direkte ned i spanden. Det dufter fint dernedefra.

Created with [BeerSmith](#)