

# 53 - Sluttony

Double IPA (22 A)

**Type:** All Grain  
**Batch Size:** 20,0 L  
**Boil Size:** 25,4 L  
**Boil Time:** 75 min  
**End of Boil Vol:** 22,9 L  
**Final Bottling Vol:** 18,0 L  
**Fermentation:** Ale, Two Stage

**Date:** 04 Jan 2020  
**Brewer:** Simon Lei Fredslund  
**Asst Brewer:**  
**Equipment:** Simons elgryde Wizardized  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 79,2 %  
**Taste Rating:** 30,0



**Taste Notes:** Kløn af Amager Bryghus Gluttony

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
5700 g	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	93,2 %	3,7 L
300 g	Munich Malt (17,7 EBC)	Grain	2	4,9 %	0,2 L
80,00 g	Ella (aka Stella) [15,00 %] - First Wort 90,0 min	Hop	3	147,5 IBUs	-
117 g	Cane (Beet) Sugar [Boil] (0,0 EBC)	Sugar	4	1,9 %	0,1 L
10,00 g	Warrior [15,00 %] - Boil 75,0 min	Hop	5	16,5 IBUs	-
16,00 g	Centennial [10,00 %] - Boil 60,0 min	Hop	6	16,8 IBUs	-
16,00 g	Warrior [15,00 %] - Boil 45,0 min	Hop	7	23,1 IBUs	-
16,00 g	Centennial [10,00 %] - Boil 30,0 min	Hop	8	12,9 IBUs	-
30,00 g	Amarillo [9,20 %] - Boil 15,0 min	Hop	9	14,4 IBUs	-
16,00 g	Cascade [5,50 %] - Steep/Whirlpool 15,0 min	Hop	10	2,3 IBUs	-
16,00 g	Centennial [10,00 %] - Steep/Whirlpool 15,0 min	Hop	11	4,2 IBUs	-
16,00 g	Simcoe [13,00 %] - Steep/Whirlpool 15,0 min	Hop	12	5,4 IBUs	-
16,00 g	Sorachi Ace [13,00 %] - Steep/Whirlpool 15,0 min	Hop	13	5,4 IBUs	-
2,0 pkg	Safale American (DCL/Fermentis #US-05) [50,3 ml]	Yeast	14	-	-
40,00 g	Amarillo [9,20 %] - Dry Hop 0,0 Days	Hop	15	0,0 IBUs	-
40,00 g	Centennial [10,00 %] - Dry Hop 0,0 Days	Hop	16	0,0 IBUs	-
40,00 g	Simcoe [13,00 %] - Dry Hop 0,0 Days	Hop	17	0,0 IBUs	-
40,00 g	Sorachi Ace [13,00 %] - Dry Hop 0,0 Days	Hop	18	0,0 IBUs	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,069 SG  
**Est Final Gravity:** 1,017 SG  
**Estimated Alcohol by Vol:** 6,9 %  
**Bitterness:** 248,5 IBUs  
**Est Color:** 9,3 EBC

**Measured Original Gravity:** 1,065 SG  
**Measured Final Gravity:** 1,005 SG  
**Actual Alcohol by Vol:** 8,0 %  
**Calories:** 605,5 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body, Batch Sparge  
**Sparge Water:** 15,8 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,70  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6117 g  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,65 L of water at 74,6 C	68,9 C	45 min

**Sparge:** Batch sparge with 2 steps (1,6L, 14,2L) of 75,6 C water

**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, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Keg with 0,86 bar  
**Carbonation (from Meas Vol):** Keg with 0,86 bar  
**Age for:** 14,00 days  
**Storage Temperature:** 5,5 C

## Notes

4. januar 2020

Bryggedag. Mangler noget sukker så i stedet for 600g bliver det kun til 117g. Dette gør naturligvis, at OG bliver meget lavere end forventet. Bruger chiller denne gang og Tilt for første gang..

15. januar 2020:

Tørhumling foretaget direkte i spanden uden omstikning

18. januar 2020

Stiller udenfor til cold crashing. Der er cirka 5 grader. Husk fremover at inkludere coldcrashing i din tidsplan, så det ikke bliver ved med at komme som en dum overraskelse, når jeg vil tappe.

21. januar 2020

Tapning direkte til cornelius fustage. Rigtig meget humle og gærbundfald.

*Created with BeerSmith*