JR IPA new HOP#1

American IPA

Type: All Grain
Date: 06/02/2013
Batch Size (fermenter): 50,00 l
Brewer: Jens Rasmussen
Boil Size: 55,00 l
Asst Brewer:
Boil Time: 60 min
Equipment: Gruekedel
End of Boil Volume 50,05 l
Brewhouse Efficiency: 85,00 %
Final Bottling Volume: 50,00 l
Est Mash Efficiency 85,0 %
Fermentation: My Aging Profile
Taste Rating(out of 50): 35,0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU
12,50 kg	Pilsner (Weyermann) (4,0 EBC)	Grain	1	92,6 %
1,00 kg	Caraamber (Weyermann) (70,0 EBC)	Grain	2	7,4 %
40,00 g	Columbus (Tomahawk), Pellet [12,60 %] - Boil 60,0 min	Hop	3	22,6 IBUs
20,00 g	Columbus (Tomahawk) [12,60 %] - Boil 30,0 min	Hop	4	8,7 IBUs
1,69 tsp	Protafloc (Boil 20,0 mins)	Fining	5	-
75,00 g	Columbus (Tomahawk) [12,60 %] - Boil 5,0 min	Hop	6	8,5 IBUs
0,0 pkg	Safale S-04 (Fermentis #) [500,00 ml]	Yeast	7	-
100,00 g	Columbus (Tomahawk) [12,60 %] - Dry Hop 30,0 Days	Hop	8	0,0 IBUs

Beer Profile

Est Original Gravity: 1,069 SG
Measured Original Gravity: 1,078 SG
Est Final Gravity: 1,013 SG
Measured Final Gravity: 1,017 SG
Estimated Alcohol by Vol: 7,5 %
Actual Alcohol by Vol: 8,1 %
Bitterness: 39,8 IBUs
Calories: 752,9 kcal/l
Est Color: 14,4 EBC

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Total Grain Weight: 13,50 kg
Sparge Water: 38,06 l
Grain Temperature: 22,2 C
Sparge Temperature: 75,6 C
Tun Temperature: 22,2 C
Adjust Temp for Equipment: FALSE
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 36,46 l of water and heat to 65,0 C over 15 min	65,0 C	75 min