Untitled Recipe

English IPA (14 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Single Stage

Date: 09 Mar 2014
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- ◯ Create a yeast starter with 1,50 l of wort
- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 31,31 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt (2 Row) UK (5,9 EBC)	Grain	1	83,3 %
1,00 kg	Cara Hell (25,0 EBC)	Grain	2	16,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17,65 l of water at 74,9 C	68,9 C	45 min
Mash Out	Add 6,26 l of water at 96,8 C	75,6 C	10 min

- ◯ Fly sparge with 7,40 l water at 75,6 C
- ◯ Add water to achieve boil volume of 23,30 l
- ◯ Estimated pre-boil gravity is 1,054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	East Kent Goldings [7,04 %] - Boil 60,0 min	Hop	3	23,5 IBUs
10,00 g	East Kent Goldings [7,04 %] - Boil 30,0 min	Hop	4	6,0 IBUs
40,00 g	East Kent Goldings [7,04 %] - Boil 10,0 min	Hop	5	11,4 IBUs

- ◯ Estimated Post Boil Vol: 20,80 l and Est Post Boil Gravity: 1,062 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 20,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	6	-

- ◯ Measure Actual Original Gravity _____ (Target: 1,062 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 20,00 l)
- ◯ Add water if needed to achieve final volume of 20,00 l

Fermentation

- ◯ 09 Mar 2014 - 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
20,00 g	East Kent Goldings [7,04 %] - Dry Hop 5,0 Days	Hop	7	0,0 IBUs

- ◯ Measure Final Gravity: _____ (Estimate: 1,019 SG)
- ◯ Date Bottled/Kegged: 23 Mar 2014 - Carbonation: Keg with 12,54 PSI
- ◯ Age beer for 30,00 days at 18,3 C
- ◯ 22 Apr 2014 - Drink and enjoy!

Notes