all friday

American IPA (14 B)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 30,00 l
Boil Time: 60 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage

Date: 26 Feb 2015
Brewer: Martin Pedersen
Asst Brewer:
Equipment: 50L Mash setup Nyt 22L
Efficiency: 65,00 %
Est Mash Efficiency: 73,9 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 40,46 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,30 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	1	78,9 %
0,55 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	2	10,1 %
0,40 kg	Oats, Flaked (2,0 EBC)	Grain	3	7,3 %
0,20 kg	Wheat, Flaked (3,2 EBC)	Grain	4	3,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 26,80 l of water at 71,2 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

- ◯ Fly sparge with 13,66 l water at 75,6 C
- ◯ Add water to achieve boil volume of 30,00 l
- ◯ Estimated pre-boil gravity is 1,042 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
8,00 g	Crystal [3,50 %] - Boil 60,0 min	Hop	5	3,0 IBUs
8,00 g	Simcoe [13,00 %] - Boil 60,0 min	Hop	6	11,3 IBUs
14,00 g	Amarillo [9,20 %] - Boil 20,0 min	Hop	7	8,5 IBUs
14,00 g	Simcoe [13,00 %] - Boil 20,0 min	Hop	8	12,0 IBUs
9,00 g	Crystal [3,50 %] - Boil 20,0 min	Hop	9	2,1 IBUs
20,00 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	10	4,0 IBUs
14,00 g	Crystal [3,50 %] - Boil 5,0 min	Hop	11	1,1 IBUs

- ◯ Estimated Post Boil Vol: 26,00 l and Est Post Boil Gravity: 1,050 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 22,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	12	-

- ◯ Measure Actual Original Gravity _____ (Target: 1,050 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 22,00 l)
- ◯ Add water if needed to achieve final volume of 22,00 l

Fermentation

- ◯ 26 Feb 2015 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ◯ 02 Mar 2015 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
16,00 g	Amarillo [9,20 %] - Dry Hop 5,0 Days	Hop	13	0,0 IBUs
16,00 g	Crystal [3,50 %] - Dry Hop 5,0 Days	Hop	14	0,0 IBUs
16,00 g	Simcoe [13,00 %] - Dry Hop 5,0 Days	Hop	15	0,0 IBUs

- ◯ Measure Final Gravity: _____ (Estimate: 1,013 SG)
- ◯ Date Bottled/Kegged: 12 Mar 2015 - Carbonation: Bottle with 117,64 g Corn Sugar
- ◯ Age beer for 30,00 days at 18,3 C
- ◯ 11 Apr 2015 - Drink and enjoy!

Notes