Smash ipa

English IPA (12 C)

Type: All Grain
Batch Size: 25,00 l
Boil Size: 32,00 l
Boil Time: 60 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Two Stage

Date: 16 Jan 2016
Brewer: Steven
Asst Brewer:
Equipment: Bryghuset NÃ¸rreslet
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,08 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grain	1	87,9 %
0,70 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	12,1 %
21,36 g	Magnum [12,00 %] - Boil 60,0 min	Hop	3	25,9 IBUs
21,36 g	Magnum [12,00 %] - Boil 30,0 min	Hop	4	19,9 IBUs
21,36 g	Magnum [12,00 %] - Boil 10,0 min	Hop	5	9,4 IBUs
2,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's #M03)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 4,4 %
Bitterness: 55,1 IBUs
Est Color: 12,4 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 4,5 %
Calories: 495,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 27,57 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5,78 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13,22 l of water at 78,4 C	68,9 C	45 min

Sparge: Batch sparge with 3 steps (4,24l, 11,67l, 11,67l) 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: Bottle
Pressure/Weight: 155,90 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,6
Carbonation Used: Bottle with 155,90 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

brygges den 22/01/2016

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