

63 Bringebær og Chili IPA

Fruit and Spice Beer (29 B)

Type: All Grain
Batch Size: 45,00 l
Boil Size: 53,16 l
Boil Time: 90 min
End of Boil Vol: 48,96 l
Final Bottling Vol: 44,00 l
Fermentation: Ale, Two Stage

Date: 22 Jun 2016
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather TB
Efficiency: 85,00 %
Est Mash Efficiency: 88,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,40 kg	Pale Ale (2-row) (6,0 EBC)	Grain	1	54,0 %
1,00 kg	Corn, Flaked (2,6 EBC)	Grain	2	10,0 %
0,80 kg	Amber Malt (125,0 EBC)	Grain	3	8,0 %
0,70 kg	Hvetemalt Blond 3 EBC - Weyermann (4,0 EBC)	Grain	4	7,0 %
0,70 kg	Red malt (50,0 EBC)	Grain	5	7,0 %
0,40 kg	Barley, Flaked (3,3 EBC)	Grain	6	4,0 %
1,00 kg	Light Malt Extract (Muntons) (8,0 EBC)	Extract	7	10,0 %
30,00 g	Millenium [14,25 %] - Boil 60,0 min	Hop	8	22,8 IBUs
5,00 Items	Chilli (Boil 5,0 mins)	Flavor	9	-
30,00 g	Amarillo Pellets 8.9% (US) 100g hoest 2013 [8,90 %...]	Hop	10	2,8 IBUs
30,00 g	Cascade Pellets 7.1% (US) 100g Hoest 2013 [7,10...]	Hop	11	2,3 IBUs
25,00 g	Citra Pellets 11.9% (US) 100g hoest 2013 [11,90 %]...	Hop	12	3,2 IBUs
25,00 g	HBC 366 (Equinox) [15,00 %] - Boil 5,0 min	Hop	13	4,0 IBUs
10,00 g	Gjærnæring (Boil 5,0 mins)	Other	14	-
55,00 g	Amarillo Pellets 8.9% (US) 100g hoest 2013 [8,90 %...]	Hop	15	10,0 IBUs
35,00 g	Cascade Pellets 7.1% (US) 100g Hoest 2013 [7,10...]	Hop	16	5,1 IBUs
35,00 g	HBC 366 (Experimental) [15,00 %] - Steep/Whirlpool...	Hop	17	10,8 IBUs
25,00 g	Citra Pellets 11.9% (US) 100g hoest 2013 [11,90 %]...	Hop	18	6,1 IBUs
25,00 g	Citra Pellets 11.9% (US) 100g hoest 2013 [11,90 %]...	Hop	19	7,9 IBUs
1,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	20	-
2000,00 g	Bringebær (Secondary 10,0 days)	Flavor	21	-
5,00 Items	Chilli (Secondary 10,0 days)	Flavor	22	-
75,00 g	Amarillo Pellets 8.9% (US) 100g hoest 2013 [8,90 %...]	Hop	23	0,0 IBUs
50,00 g	Cascade Pellets 7.1% (US) 100g Hoest 2013 [7,10...]	Hop	24	0,0 IBUs
50,00 g	Equinox (HBC 366) [15,00 %] - Dry Hop 10,0 Days	Hop	25	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,1 %
Bitterness: 75,0 IBUs
Est Color: 20,0 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body,
No Mash Out
Sparge Water: 45,70 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,55
Measured Mash PH: 5,20

Total Grain Weight: 10,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
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Mash In	Add 23,47 l of water at 72,8 C	65,6 C	75 min
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Sparge: Fly sparge with 45,70 l water at 78,0 C

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: 272,44 g
Keg/Bottling Temperature: 25,0 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 272,44 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 117,19 g Corn Sugar
Age for: 30,00 days

Notes

Created with *BeerSmith*