

75 SommerIPA

American IPA (21 A)

Type: All Grain
Batch Size: 40,00 l
Boil Size: 32,00 l
Boil Time: 90 min
End of Boil Vol: 28,25 l
Final Bottling Vol: 38,00 l
Fermentation: Ale, Two Stage

Date: 19 Jun 2018
Brewer: TuneBrygget
Asst Brewer:
Equipment: Grainfather
Efficiency: 85,00 %
Est Mash Efficiency: 90,3 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6,30 kg	Pilsner (4,5 EBC)	Grain	1	70,0 %
1,80 kg	Pale Ale (5,0 EBC)	Grain	2	20,0 %
0,90 kg	CaraPils (10,0 EBC)	Grain	3	10,0 %
10,00 g	Simcoe [13,00 %] - Boil 60,0 min	Hop	4	6,1 IBUs
10,00 g	Gjærnæring (Boil 10,0 mins)	Other	5	-
100,00 g	Centennial [10,00 %] - Steep/Whirlpool 10,0 min	Hop	6	8,5 IBUs
100,00 g	Equinox (HBC 366) [15,00 %] - Steep/Whirlpool 10,0...	Hop	7	12,7 IBUs
100,00 g	Simcoe [13,00 %] - Steep/Whirlpool 10,0 min	Hop	8	11,0 IBUs
50,00 g	Mosaic (HBC 369) [12,25 %] - Steep/Whirlpool 10,0...	Hop	9	5,2 IBUs
1,0 pkg	Ebbegården	Yeast	10	-
50,00 g	Centennial [10,00 %] - Dry Hop 3,0 Days	Hop	11	0,0 IBUs
50,00 g	Equinox (HBC 366) [15,00 %] - Dry Hop 3,0 Days	Hop	12	0,0 IBUs
50,00 g	Mosaic (HBC 369) [12,25 %] - Dry Hop 3,0 Days	Hop	13	0,0 IBUs
50,00 g	Simcoe [13,00 %] - Dry Hop 3,0 Days	Hop	14	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,058 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 43,6 IBUs
Est Color: 8,4 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: 17,54 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Total Grain Weight: 9,00 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
Mash In	Add 30,47 l of water at 72,0 C	65,6 C	75 min

Sparge: Fly sparge with 17,54 l water at 75,6 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: 223,52 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 223,52 g
Corn Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage
Fermenter:

with 111,33 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Created with [BeerSmith](#)