

SommerIPA V2 - 6.8%

American IPA

Author: TuneBrygget

Type: All Grain

IBU: 18 (Tinseth)

Color: 9 EBC

Carbonation: 2.3 CO₂-vol

Pre-Boil Gravity: 1.085

Original Gravity: 1.064

Final Gravity: 1.014

Fermentables

6.3 kg - Mash - Pilsner 4.5 EBC

1.8 kg - Mash - Pale Ale 4.9 EBC

0.9 kg - Mash - CaraPils 10 EBC

Hops

60 min - Boil - 10 g - Simcoe - 13%

10 min hs - Aroma - 100 g - Centennial - 10%

10 min hs - Aroma - 100 g - Equinox (HBC 366) - 15%

10 min hs - Aroma - 50 g - Mosaic (HBC 369) - 12.25%

3 days - Dry Hop - 50 g - Centennial - 10%

3 days - Dry Hop - 50 g - Equinox (HBC 366) - 15%

3 days - Dry Hop - 50 g - Mosaic (HBC 369) - 12.25%

3 days - Dry Hop - 50 g - Simcoe - 13%

Miscellaneous

10 min - Boil - 10 g - Gjærnæring

Yeast

0 ml - Ebbegården

GrainFather TuneBrygget

Batch Size: 40 L

Boil Size: 32 L

Boil Time: 90 min

Mash Water: 23 L

Sparge Water: 16.2 L

Efficiency: 94.8%

Mash Efficiency: 96%

Mash Profile

Single Infusion, Light Body, No Mash Out

68 °C - 90 min - Temperature

Fermentation Profile

Kveik

30 °C - 7 days - Primary

4 °C - 2 days - Cold Crash

Measurements

Mash PH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Notes: