

Imperial IPA 20 liter

Imperial IPA (14 C)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 30,26 l
Boil Time: 80 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 19,00 l
Fermentation: Hedy Topper

Date: 06 Aug 2015
Brewer: Geir K Hagen
Asst Brewer:
Equipment: Braumeister - 20 Litre
Efficiency: 62,00 %
Est Mash Efficiency: 82,9 %
Taste Rating: 40,0



Taste Notes: Whirlpool på 80C. rør til kjølt til 80C.
 Tørrhumle 1 gang
 Vurdere å sette ned tiden på primær til 4 dager.
 Karbonerer i kjeller med 19 grader
 Oksygen før gjæring?
 Vannjustering?

Ingredients

Amt	Name	Type	#	%/IBU
3,86 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	53,8 %
0,72 kg	Maize, Flaked (Thomas Fawcett) (3,9 EBC)	Grain	2	10,1 %
0,49 kg	Melanoiden Malt (70,0 EBC)	Grain	3	6,9 %
0,41 kg	Wheat Malt, Bel (3,9 EBC)	Grain	4	5,7 %
0,39 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	5	5,5 %
0,19 kg	Barley, Flaked (3,3 EBC)	Grain	6	2,7 %
1,11 kg	Extra Light Dry Extract (5,9 EBC)	Dry Extract	7	15,4 %
11,31 g	Warrior [14,70 %] - Boil 60,0 min	Hop	8	14,7 IBUs
0,63 Items	Whirlfloc Tablet (Boil 10,0 mins)	Fining	9	-
0,63 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	10	-
31,68 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	11	5,2 IBUs
23,08 g	Cascade [6,70 %] - Boil 5,0 min	Hop	12	2,7 IBUs
23,08 g	HBC 366 (Experimental) [13,90 %] - Boil 5,0 min	Hop	13	5,7 IBUs
17,65 g	Citra [13,40 %] - Boil 5,0 min	Hop	14	4,2 IBUs
42,99 g	Amarillo [9,20 %] - Steep/Whirlpool 30,0 min	Hop	15	13,5 IBUs
28,51 g	Cascade [6,70 %] - Steep/Whirlpool 30,0 min	Hop	16	6,5 IBUs
28,51 g	HBC 366 (Experimental) [13,90 %] - Steep/Whirlpool 30,0 min	Hop	17	13,5 IBUs
19,01 g	Citra [13,40 %] - Steep/Whirlpool 60,0 min	Hop	18	11,3 IBUs
0,8 pkg	Vermont Ale Yeast (The Yeast Bay #) [50,28 ml]	Yeast	19	-
38,40 g	Amarillo [9,20 %] - Dry Hop 10,0 Days	Hop	20	0,0 IBUs
33,20 g	HBC 366 (Experimental) [13,90 %] - Dry Hop 10,0 Days	Hop	21	0,0 IBUs
26,40 g	Cascade [6,70 %] - Dry Hop 10,0 Days	Hop	22	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,078 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 8,5 %
Bitterness: 77,3 IBUs
Est Color: 17,1 EBC

Measured Original Gravity: 1,076 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 8,5 %
Calories: 725,7 kcal/l

Mash Profile

Mash Name: My Mash
Sparge Water: 36,34 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 7,18 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Heat to 38,0 C over 0 min	38,0 C	0 min
Mash Step	Add 0,00 l of water and heat to 42,0 C over 0 min	42,0 C	20 min
Mash Step	Heat to 53,0 C over 0 min	53,0 C	20 min
Mash Step	Heat to 66,0 C over 0 min	66,0 C	60 min
Mash Step	Heat to 77,0 C over 0 min	77,0 C	10 min

Sparge: Fly sparge with 36,34 l water at 75,6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 122,51 g

Volumes of CO2: 2,6
Carbonation Used: Bottle with 122,51 g Table Sugar

Keg/Bottling Temperature: 21,1 C
Fermentation: Hedy Topper

Age for: 7,00 days
Storage Temperature: 25,0 C

Notes

HBC 366 Experimental Hops er samme som Equinox.

Equinox er en smaks/aroma humle med høyt innhold av oljer, og har smak/aroma av sitron, lime, papaya, eple og grønn paprika.

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