

30 Outsourced IPA – Hoperandi

IPA

Type: All Grain **Date:** 2013-06-17
Batch Size (fermenter): 22.00 l **Brewer:** Jörgen Bergstedt
Boil Size: 25.61 l **Asst Brewer:**
Boil Time: 70 min **Equipment:** My Equipment
End of Boil Volume: 23.40 l **Brewhouse Efficiency:** 70.00 %
Final Bottling Volume: 21.50 l **Est Mash Efficiency:** 71.6 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
22.00 l	Burton On Trent, UK	Water	1	-
19.79 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	2	-
11.52 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	3	-
4.94 g	Baking Soda (Mash 60.0 mins)	Water Agent	4	-
2.99 g	Chalk (Mash 60.0 mins)	Water Agent	5	-
0.93 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	6	-
5.54 kg	Viking Pilsner Malt (3.7 EBC)	Grain	7	88.0 %
0.44 kg	Crystal 120, 2-Row, (Great Western) (236.4 EBC)	Grain	8	7.0 %
0.31 kg	Viking Wheat Malt (5.0 EBC)	Grain	9	5.0 %
31.89 g	Centennial [9.30 %] – Boil 60.0 min	Hop	10	32.0 IBUs
26.25 g	Cascade [6.90 %] – Boil 30.0 min	Hop	11	15.0 IBUs
14.25 g	Centennial [9.30 %] – Boil 30.0 min	Hop	12	11.0 IBUs
28.00 g	Cascade [6.90 %] – Boil 5.0 min	Hop	13	4.2 IBUs
20.00 g	Columbus (Tomahawk) [15.90 %] – Boil 5.0 min	Hop	14	6.8 IBUs
60.00 g	Cascade [6.90 %] – Aroma Steep 0.0 min	Hop	15	0.0 IBUs
30.00 g	Columbus (Tomahawk) [15.90 %] – Aroma Steep 0.0 min	Hop	16	0.0 IBUs
1.0 pkg	Dry English Ale (White Labs #WLP007) [35.49 ml]	Yeast	17	-

Beer Profile

Est Original Gravity: 1.062 SG **Measured Original Gravity:** 1.069 SG
Est Final Gravity: 1.014 SG **Measured Final Gravity:** 1.019 SG
Estimated Alcohol by Vol: 6.4 % **Actual Alcohol by Vol:** 6.6 %
Bitterness: 69.0 IBUs **Calories:** 664.3 kcal/l

Est Color: 25.8 EBC

Mash Profile

Mash Name: Single Infusion,
Medium Body

Total Grain Weight: 6.29 kg

Sparge Water: 6.31 l

Grain Temperature: 22.2 C

Sparge Temperature: 75.6 C

Tun Temperature: 22.2 C

Adjust Temp for Equipment:
FALSE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.91 l of water at 73.0 C	66.7 C	60 min
Mash Out	Add 9.19 l of water at 94.2 C	75.6 C	10 min

Sparge Step: Fly sparge with 6.31 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

Volumes of CO2: 2.3

Pressure/Weight: 194.56 g

Carbonation Used: Bottle with 194.56 g Dry Malt Extract

Keg/Bottling Temperature: 21.1 C

Age for: 30.00 days

Fermentation: Ale, Two Stage

Storage Temperature: 18.3 C

Notes

Problem:

Fläkt krånglade

Receptet försvann. Sparades inte automatiskt av Brewsmith

Lakning på golvet

Kokade över

28l 100grader i grytan vid 70 min

Gasen på klockan 10.

Drog upp til 9 vid 18 min kok

25,5l vid 30min kvar + 100 grader

Koppla slang fel

slang på kylning läkte

Slang smälte nästan

23l vid 0 min + 70 grader

FIXA:

Fixa läckage + värmefåligare vattenslang

Fixa humlefilter till kranen i kokkärl eller större humlepåse

Fixa whirlpool pump

5.25 plato = 1,021 SG VID SEKUNDÄR 4/7

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