

# 31 REST-IPA

Engelsk IPA

**Type:** All Grain **Date:** 2013-08-29  
**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	-	
3.90 kg	Viking Pale Ale (4.6 EBC)	Grain	7	63.4 %	
0.75 kg	Viking Dark Ale (35.0 EBC)	Grain	8	12.2 %	
0.50 kg	Viking Carapilus 10 (9.0 EBC)	Grain	9	8.1 %	
0.50 kg	Viking Crystal 200 (200.0 EBC)	Grain	10	8.1 %	
0.50 kg	Viking Wheat Malt (5.0 EBC)	Grain	11	8.1 %	
25.00 g	Magnum leaf 03/11-2012 [14.90 %] - Boil 60.0 min	Hop	12	37.3 IBUs	
10.00 g	Challenger leaf 2012 -2015 [7.60 %] - Boil 15.0 min	Hop	13	3.8 IBUs	
10.00 g	Fuggles leaf [5.50 %] - Boil 15.0 min	Hop	14	2.7 IBUs	
10.00 g	Goldings, East Kent leaf 10/12-2011 [5.50 %] - Boil 15.0 min	Hop	15	2.7 IBUs	
10.00 g	Northern Brewer leaf 2011 -2014 [10.30 %] - Boil 15.0 min	Hop	16	5.1 IBUs	
12.00 g	Fuggles leaf [5.50 %] - Boil 5.0 min	Hop	17	1.3 IBUs	
11.00 g	Goldings, East Kent leaf 10/12-2011 [5.50 %] - Boil 5.0 min	Hop	18	1.2 IBUs	
10.00 g	Challenger leaf 2012 -2015 [7.60 %] - Boil 5.0 min	Hop	19	1.5 IBUs	
10.00 g	Northern Brewer leaf 2011 -2014 [10.30 %] - Boil 5.0 min	Hop	20	2.1 IBUs	
10.00 g	Challenger leaf 2012 -2015 [7.60 %] - Aroma Steep 0.0 min	Hop	21	0.0 IBUs	
10.00 g	Fuggles leaf [5.50 %] - Aroma Steep 0.0 min	Hop	22	0.0 IBUs	

10.00 g	Northern Brewer leaf 2011 –2014 [10.30 %] – Aroma Steep 0.0 min	Hop	23 0.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	24 –
10.00 g	Fuggles leaf [5.50 %] – Dry Hop 4.0 Days	Hop	25 0.0 IBUs
10.00 g	Northern Brewer leaf 2011 –2014 [10.30 %] – Dry Hop 4.0 Days	Hop	26 0.0 IBUs
17.00 g	Challenger leaf 2012 –2015 [7.60 %] – Dry Hop 0.0 Days	Hop	27 0.0 IBUs

## Beer Profile

**Est Original Gravity:** 1.060 SG      **Measured Original Gravity:** 1.057 SG  
**Est Final Gravity:** 1.009 SG      **Measured Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 6.6 %      **Actual Alcohol by Vol:** 5.5 %  
**Bitterness:** 57.7 IBUs      **Calories:** 540.1 kcal/l  
**Est Color:** 29.2 EBC

## Mash Profile

**Mash Name:** Single Infusion,  
Light Body      **Total Grain Weight:** 6.15 kg  
**Sparge Water:** 5.46 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 16.54 l of water at 70.4 C	64.4 C	75 min
Mash Out	Add 10.27 l of water at 96.0 C	75.6 C	10 min

**Sparge Step:** Fly sparge with 5.46 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:** 126.46 g      **Carbonation Used:** Bottle with 126.46 g Corn Sugar  
**Keg/Bottling Temperature:** 21.1  
C      **Age for:** 30.00 days  
**Fermentation:** Ale, Two Stage      **Storage Temperature:** 18.3 C

## Notes

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