

33 Black IPA

Black IPA

Type: All Grain **Date:** 2013-08-31
Batch Size (fermenter): 22.00 l **Brewer:** Jörgen Bergstedt
Boil Size: 29.11 l **Asst Brewer:**
Boil Time: 70 min **Equipment:** My Equipment
End of Boil Volume 24.44 l **Brewhouse Efficiency:** 70.00 %
Final Bottling Volume: 22.70 l **Est Mash Efficiency** 74.8 %
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Ingredients

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Amt	Name	Type	#	%/IBU	
20.00 l	Black IPA	Water	1	-	
3.14 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-	
2.98 g	Baking Soda (Mash 60.0 mins)	Water Agent	3	-	
1.65 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	4	-	
1.48 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	5	-	
1.39 g	Chalk (Mash 60.0 mins)	Water Agent	6	-	
0.57 g	Salt (Mash 60.0 mins)	Water Agent	7	-	
4.75 kg	Viking Pilsner Malt (3.7 EBC)	Grain	8	79.8 %	
0.30 kg	Chocolate Malt (Thomas Fawcett) (1000.8 EBC)	Grain	9	5.0 %	
0.30 kg	Viking Black Malt (1500.0 EBC)	Grain	10	5.0 %	
0.30 kg	Viking Dark Ale (35.0 EBC)	Grain	11	5.0 %	
0.30 kg	Viking Wheat Malt (5.0 EBC)	Grain	12	5.0 %	
20.00 g	Centennial pellets 2012 -2015 [9.30 %] - Boil 60.0 min	Hop	13	20.6 IBUs	
20.00 g	Columbus (Tomahawk) Pellet 2012 -2015 [15.90 %] - Boil 15.0 min	Hop	14	17.4 IBUs	
16.50 g	Goldings, East Kent pellet 2012 -2015 [6.00 %] - Boil 15.0 min	Hop	15	5.4 IBUs	
20.00 g	Cascade leaf 2011 -2014 [6.80 %] - Boil 5.0 min	Hop	16	2.7 IBUs	
20.00 g	Chinook leaf 2012 -2015 [13.10 %] - Boil 5.0 min	Hop	17	5.2 IBUs	
20.00 g	Amarillo Gold leaf 2012 -2015 [10.90 %] - Aroma Steep 0.0 min	Hop	18	0.0 IBUs	
20.00 g	Cascade leaf 2011 -2014 [6.80 %] - Aroma Steep 0.0 min	Hop	19	0.0 IBUs	
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	20	-	

20.00 g	Cascade leaf 2011 -2014 [6.80 %] - Dry Hop 0.0 Days	Hop	21 0.0 IBUs
15.00 g	Amarillo Gold leaf 2012 -2015 [10.90 %] - Dry Hop 0.0 Days	Hop	22 0.0 IBUs

Beer Profile

Est Original Gravity: 1.058 SG	Measured Original Gravity: 1.059 SG
Est Final Gravity: 1.012 SG	Measured Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 6.1 %	Actual Alcohol by Vol: 6.0 %
Bitterness: 51.4 IBUs	Calories: 556.9 kcal/l
Est Color: 87.4 EBC	

Mash Profile

Mash Name: Single Infusion, Medium Body	Total Grain Weight: 5.95 kg
Sparge Water: 10.86 l	Grain Temperature: 22.2 C
Sparge Temperature: 75.6 C	Tun Temperature: 22.2 C
Adjust Temp for Equipment: TRUE	Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16.02 l of water at 74.2 C	66.7 C	60 min
Mash Out	Add 8.69 l of water at 94.8 C	75.6 C	10 min

Sparge Step: Fly sparge with 10.86 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: 133.52 g	Carbonation Used: Bottle with 133.52 g Corn Sugar
Keg/Bottling Temperature: 21.1 C	Age for: 30.00 days
Fermentation: Ale, Two Stage	Storage Temperature: 18.3 C

Notes

Problem
Monster mill fastnar
Kokar över när man håller i pellets, måste hälla i saktare
1501 färdig