

IPA_5L

India Pale Ale

Type: All Grain

Batch Size (fermenter): 5.00 l

Boil Size: 7.09 l

Boil Time: 60 min

End of Boil Volume 5.20 l

Final Bottling Volume: 5.00 l

Fermentation: My Aging Profile

Taste Notes:

Date: 17.06.2011

Brewer: MartinsK

Asst Brewer:

Equipment: 5L

Brewhouse Efficiency: 80.00 %

Est Mash Efficiency 80.0 %

Taste Rating(out of 50): 46.0

Ingredients

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Amt	Name	Type	#	%/IBU
0.65 kg	1_Pilzenes (3.6 EBC)	Grain	1	57.7 %
0.31 kg	2_Minhenes (16.0 EBC)	Grain	2	27.7 %
0.09 kg	3_Karameïu (gaiðais) (30.0 EBC)	Grain	3	7.7 %
0.04 kg	4_Kvieðu iesals (3.9 EBC)	Grain	4	3.8 %
0.03 kg	5_Karameïu (tumðais) (230.0 EBC)	Grain	5	3.1 %
4.70 g	Centennial [10.00 %] - Boil 80.0 min	Hop	6	27.7 IBUs
0.78 g	Challenger [7.50 %] - Boil 80.0 min	Hop	7	3.5 IBUs
3.13 g	Citra [13.00 %] - Boil 30.0 min	Hop	8	17.5 IBUs
3.13 g	Challenger [7.50 %] - Boil 15.0 min	Hop	9	6.5 IBUs
0.17 tsp	Irish Moss (Boil 10.0 mins)	Fining	10	-
3.00 g	Hallertauer Hersbrucker [4.00 %] - Boil 5.0 min	Hop	11	1.3 IBUs
0.2 pkg	Safale American (DCL Yeast #US-05) [100.00 ml]	Yeast	12	-
3.33 g	Challenger [7.50 %] - Dry Hop 5.0 Days	Hop	13	0.0 IBUs

Beer Profile

Est Original Gravity: 1.055 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 5.7 %

Bitterness: 56.4 IBUs

Est Color: 19.1 EBC

Measured Original Gravity: 1.051 SG

Measured Final Gravity: 1.008 SG

Actual Alcohol by Vol: 5.6 %

Calories: 472.4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body

Sparge Water: 5.25 l

Sparge Temperature: 75.6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 1.12 kg

Grain Temperature: 22.2 C

Tun Temperature: 22.2 C

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 2.96 l of water at 71.2 C	65.0 C	50 min
Mash Step	Add -0.00 l of water and heat to 72.0 C over 4 min	72.0 C	10 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

Sparge Step: Fly sparge with 5.25 l water at 75.6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 31.42 g

Keg/Bottling Temperature: 21.1 C

Fermentation: My Aging Profile

Volumes of CO2: 2.4

Carbonation Used: Bottle with 31.42 g Corn Sugar

Age for: 28.00 days

Storage Temperature: 11.1 C

Notes