

Double IPA

Double IPA (22 A)

Type: All Grain
Batch Size: 120,00 L
Boil Size: 140,00 L
Boil Time: 90 min
End of Boil Vol: 137,16 L
Final Bottling Vol: 120,00 L
Fermentation: Ale, Single Stage

Date: 05 Jul 2023
Brewer: BR Craft
Asst Brewer:
Equipment: Experimental
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
32,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	82,1 %	20,86 L
5,00 kg	Corn, Flaked (2,6 EBC)	Grain	2	12,8 %	3,26 L
1,00 kg	Carahell (Weyermann) (30,0 EBC)	Grain	3	2,6 %	0,65 L
1,00 kg	Melanoidin (Weyermann) (80,0 EBC)	Grain	4	2,6 %	0,65 L
150,00 g	Columbus/Tomahawk/Zeus (CTZ) [15,00 %] - Boil 15,0...	Hop	5	29,8 IBUs	-
250,00 g	Moutere [16,00 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	6	22,7 IBUs	-
100,00 g	Amarillo [9,00 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	7	5,1 IBUs	-
100,00 g	El Dorado [14,20 %] - Steep/Whirlpool 20,0 min, 90,2 C	Hop	8	8,1 IBUs	-
10,0 pkg	American Ale (Pinnacle #) [50,28 ml]	Yeast	9	-	-
500,00 g	Nelson Sauvín [12,00 %] - 5,0 Days Into Primary for 4,0...	Hop	10	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,073 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 8,5 %
Bitterness: 65,7 IBUs
Est Color: 12,9 EBC

Measured Original Gravity: 1,072 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 7,6 %
Calories: 689,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Light Body
Sparge Water: 59,05 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,69
Measured Mash PH: 5,20

Total Grain Weight: 39,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 120,00 L of water at 68,0 C	63,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 59,05 L water at 78,0 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: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 86,48 KPA
Carbonation (from Meas Vol): Keg with 86,48 KPA
Age for: 21,00 days
Storage Temperature: 9,0 C

Notes

Fermentou por 10 dias iniciando em 18° e terminando em 20°. O dry hopping foi feito no quinta dia de fermentação e durou 5 dias.

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