

Cold IPA

Specialty IPA (21 B)

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: 07 Dec 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
15,00 kg	Malte Pilsen Agrária (3,8 EBC)	Grain	1	50,0 %	9,78 L
8,00 kg	Corn, Flaked (2,6 EBC)	Grain	2	26,7 %	5,22 L
5,00 kg	Vienna (Agraria) (8,1 EBC)	Grain	3	16,7 %	3,26 L
2,00 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	6,7 %	1,30 L
360,00 g	Amarillo [9,40 %] - Boil 10,0 min	Hop	5	45,0 IBUs	-
5,0 pkg	NovaLager (Lallemand #-) [50,28 ml]	Yeast	6	-	-
500,00 g	Nectaron [11,00 %] - 3,0 Days Into Primary for 4,0 Days	Hop	7	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 6,0 %
Bitterness: 45,0 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,057 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 5,8 %
Calories: 537,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 85,05 L
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 5,20

Total Grain Weight: 30,00 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 84,99 L of water at 69,6 C	64,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 85,05 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 durante 7 dias entre 18°C e 20°C. Dry hopping no final da fermentação.

