

Humlet sommerøl

American IPA

Type: Partial Mash

Batch Size (fermenter): 25,00 l

Boil Size: 27,00 l

Boil Time: 60 min

End of Boil Volume 25,11 l

Final Bottling Volume: 24,00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 19 Jun 2014

Brewer: Christian Bryggeland

Asst Brewer:

Equipment: BB30

Brewhouse Efficiency: 72,00 %

Est Mash Efficiency 74,9 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
5,50 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	1	83,3 %
0,50 kg	Rye Malt (9,3 EBC)	Grain	2	7,6 %
0,40 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	3	6,1 %
0,20 kg	Wheat Malt, Pale (Weyermann) (3,9 EBC)	Grain	4	3,0 %
20,00 g	Amarillo [9,70 %] - Boil 60,0 min	Hop	5	17,8 IBUs
25,00 g	Amarillo [9,20 %] - Boil 15,0 min	Hop	6	10,5 IBUs
25,00 g	Summer (Summer Saaz) [6,40 %] - Boil 15,0 min	Hop	7	7,3 IBUs
25,00 g	wai-iti [3,40 %] - Boil 15,0 min	Hop	8	3,9 IBUs
35,00 g	Amarillo [9,20 %] - Boil 2,0 min	Hop	9	2,5 IBUs
35,00 g	Summer (Summer Saaz) [5,50 %] - Boil 2,0 min	Hop	10	1,5 IBUs
35,00 g	wai-iti [3,40 %] - Boil 2,0 min	Hop	11	0,9 IBUs
2,0 pkg	American Ale (Wyeast Labs #1056) [124,21 ml]	Yeast	12	-

Beer Profile

Est Original Gravity: 1,059 SG

Est Final Gravity: 1,015 SG

Estimated Alcohol by Vol: 5,8 %

Bitterness: 44,3 IBUs

Est Color: 15,5 EBC

Measured Original Gravity: 1,046 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 4,7 %

Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: -11,39 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 6,60 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 20,00 l of water at 74,5 C	66,0 C	75 min

Sparge Step: Fly sparge with -11,39 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