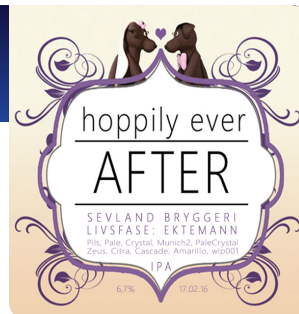


Ektemann

Amerikansk IPA (6 B)

Date: 17 Feb 2016
Brewer: Morten Sevlund
Batch Size: 25,00 l
Boil Size: 33,50 l
Boil Time: 90 min
Final Bottling Vol: 23,50 l
Equipment: Electric BIAB (25L) Sparge
Fermentation: Ale, Single Stage

Est Original Gravity: 1,065 SG
Est Final Gravity: 1,013 SG
Est ABV: 6,8 %
Est Bitterness: 49,2 IBUs
Est Color: 21,3 EBC
Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,009 SG
Actual ABV: 6,7 %



Ingredients

Amt	Name	Type	#	%/IBU
8,00 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	1	-
4,00 kg	Pilsner (W) (3,3 EBC)	Grain	2	54,1 %
2,50 kg	Pale Malt (W) (5,0 EBC)	Grain	3	33,8 %
0,50 kg	Crystal Malt (TFS) (120,0 EBC)	Grain	4	6,8 %
0,20 kg	Munich II (W) (25,0 EBC)	Grain	5	2,7 %
0,20 kg	Pale Crystal Malt (TFS) (75,0 EBC)	Grain	6	2,7 %
20,00 g	Zeus (2014) [13,90 %] - Boil 60,0 min	Hop	7	28,5 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	8	-
25,00 g	Citra (2014) [13,50 %] - Boil 10,0 min	Hop	9	12,6 IBUs
20,00 g	Cascade (2014) [5,60 %] - Boil 10,0 min	Hop	10	4,2 IBUs
25,00 g	Citra (2014) [13,50 %] - Boil 2,0 min	Hop	11	2,9 IBUs
20,00 g	Cascade (2014) [5,60 %] - Boil 2,0 min	Hop	12	1,0 IBUs
2,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	13	-
0,63 tsp	Yeast Nutrient / Servomyces (Primary 15,0 mins)	Other	14	-
25,00 g	Amarillo (2014) [8,90 %] - Dry Hop 7,0 Days	Hop	15	0,0 IBUs
25,00 g	Citra (2014) [13,50 %] - Dry Hop 7,0 Days	Hop	16	0,0 IBUs
25,00 g	Amarillo (2014) [8,90 %] - Dry Hop 4,0 Days	Hop	17	0,0 IBUs
25,00 g	Citra (2014) [13,50 %] - Dry Hop 4,0 Days	Hop	18	0,0 IBUs

Mash Profile

Mash Name: TempMash 55-66-72-78 (25L-LowSparge)
Sparge Water: 14,91 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,40 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 26,00 l of water at 58,8 C	55,0 C	15 min
Saccharification	Heat to 66,0 C over 15 min	66,0 C	60 min
Mash High	Heat to 72,0 C over 15 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 15 min	78,0 C	15 min

Sparge: Fly sparge with 14,91 l water at 78,0 C

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 86,48 KPA
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

***** LOGG *****

Ektemann (Bjørne-IPA), 25L
Amerikansk India Pale Ale

29.02.16 @ 20:00

- FG: 1,009
- ABV: 6,7%
- Cold Crash

17.02.16 @ 22:00

- Logging startet

17.02.16 @ 21:00

- Gjæringsdata
- OG: 1.060
- Beregnet FG: 1.013
- Beregnet ABV: 6,2%
- Oksygenering: 0,5 l/m @ 1 min
- Pitch @ 14,5C, wlp001, California Ale
- STC @ Profile 0
- Gjæringskar liter: 25L
- Plassering av gjæringskar: Ferment2
- Standard gjærlås

Mash – Ektemann – Amerikansk IPA

From Feb 17, 2016 To Feb 17, 2016



Ferment – Ektemann – Amerikansk IPA

From Feb 17, 2016 To Feb 29, 2016

