

Solsnu

Black IPA (21 B)

Date: 20 Jan 2016
Brewer: Morten Sevland
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: 1,012 SG
Est ABV: 7,1 %
Est Bitterness: 74,6 IBUs
Est Color: 64,7 EBC
Measured Original Gravity: 1,061 SG
Measured Final Gravity: 1,013 SG
Actual ABV: 6,3 %



Ingredients

Amt	Name	Type	#	%/IBU
6,00 g	Calcium Carbonat - Chalk - CaCO3 (Mash 60,0 mins)	Water Agent	1	-
3,00 kg	Pale Malt (W) (5,0 EBC)	Grain	2	40,0 %
3,00 kg	Pilsner (W) (3,3 EBC)	Grain	3	40,0 %
0,60 kg	Wheat (BM) (5,0 EBC)	Grain	4	8,0 %
0,30 kg	Pale Crystal Malt (TFS) (75,0 EBC)	Grain	5	4,0 %
0,20 kg	Carafa Special I (W) (900,0 EBC)	Grain	6	2,7 %
0,20 kg	Carafa Special III (W) (1400,0 EBC)	Grain	7	2,7 %
0,20 kg	Crystal Malt (TFS) (120,0 EBC)	Grain	8	2,7 %
35,00 g	Zeus (2014) [13,90 %] - Boil 60,0 min	Hop	9	49,7 IBUs
30,00 g	Ahtanum (2014) [4,20 %] - Boil 15,0 min	Hop	10	6,4 IBUs
15,00 g	Cascade (2014) [5,60 %] - Boil 15,0 min	Hop	11	4,3 IBUs
15,00 g	Citra (2014) [13,50 %] - Boil 15,0 min	Hop	12	10,3 IBUs
30,00 g	Ahtanum (2014) [4,20 %] - Boil 2,0 min	Hop	13	1,1 IBUs
17,00 g	Cascade (2014) [5,60 %] - Boil 2,0 min	Hop	14	0,8 IBUs
17,00 g	Citra (2014) [13,50 %] - Boil 2,0 min	Hop	15	2,0 IBUs
2,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	16	-
45,00 g	Cascade (2014) [5,60 %] - Dry Hop 5,0 Days	Hop	17	0,0 IBUs
40,00 g	Ahtanum (2014) [4,20 %] - Dry Hop 5,0 Days	Hop	18	0,0 IBUs
17,00 g	Citra (2014) [13,50 %] - Dry Hop 5,0 Days	Hop	19	0,0 IBUs

Mash Profile

Mash Name: Temperature Mash, 65-71-77
Sparge Water: 18,71 l
Sparge Temperature: 68,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,50 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 22,30 l of water at 70,8 C	65,0 C	30 min
Mash High	Heat to 71,0 C over 5 min	71,0 C	30 min
Mash Out	Heat to 77,0 C over 5 min	77,0 C	5 min

Sparge: Fly sparge with 18,71 l water at 68,0 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

Byttet fra Pale Crystal Malt (75EBC/TFS) til CaraMalt (30EBC/TFS) i batch 1 & 2.
Byttet fra Horizon til Zeus
Byttet fra Centennial til Cascade
Byttet fra Mosaic til Citra

***** LOGG *****

Solsnu (Svartediket), 25L
Black IPA

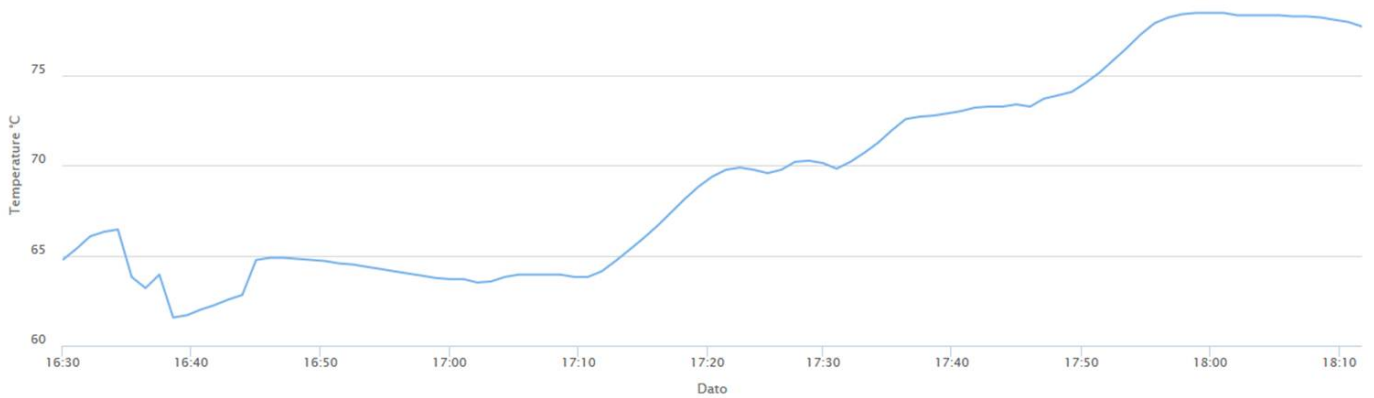
20.01.16 @ 21:30
- Logging startet

20.01.16 @ 21:00

- Gjæringsdata
- OG: 1.061
- Beregnet FG: 1.010
- Beregnet ABV: 6,7%
- Oksygenering: 0,5 l/m @ 1 min
- Pitch @ 16C, wlp001, California Ale
- STC @ Profile 0
- Gjæringskar liter: 25L
- Plassering av gjæringskar: nede
- Standard gjærlås

Mash – Solsnu – Black IPA

From Jan 20, 2016 To Jan 20, 2016



Ferment – Solsnu – Black IPA

From Jan 20, 2016 To Feb 3, 2016

