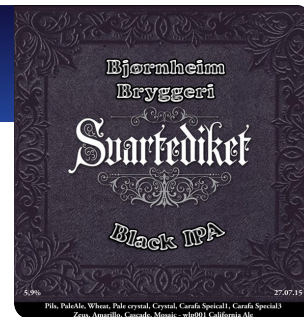


Svartediket

Black IPA (21 B)

Batch Size: 25,00 l
Boil Size: 34,08 l
Boil Time: 90 min
End of Boil Vol: 28,08 l
Final Bottling Vol: 23,50 l

Date: 06 May 2016
Brewer: Morten
Equipment: Electric BIAB (25L) Sparge
Efficiency: 70,00 %
Fermentation: Ale, Single Stage



Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 30,00 l
- Heat Sparge Water: 12,49 l to 68,0 C
- Total Water Needed: 42,49 l

Water Prep

Amt	Name	Type	#	%/IBU
1,32 g	Calcium Carbonat - Chalk - CaCO3 (Mash 60,0 mins)	Water Agent	1	-

Mash Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Pale Malt (W) (5,0 EBC)	Grain	2	40,5 %
3,00 kg	Pilsner (W) (3,3 EBC)	Grain	3	40,5 %
0,60 kg	WhiteSwaen (5,1 EBC)	Grain	4	8,1 %
0,30 kg	Pale Crystal Malt (TFS) (75,0 EBC)	Grain	5	4,1 %
0,20 kg	Crystal Malt (C) (100,0 EBC)	Grain	6	2,7 %
0,15 kg	Carafa Special I (W) (900,0 EBC)	Grain	7	2,0 %
0,15 kg	Carafa Special III (W) (1400,0 EBC)	Grain	8	2,0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 30,00 l of water at 69,0 C	65,0 C	30 min
Mash High	Heat to 71,0 C over 5 min	71,0 C	20 min
Mash Out	Heat to 77,0 C over 5 min	77,0 C	5 min

- Fly sparge with 12,49 l water at 68,0 C
- Estimated pre-boil gravity is 1,052 SG _____ SG
- Add water to achieve pre-boil gravity _____ l (34,08 l)

Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	Magnum (2014) [13,10 %] - Boil 60,0 min	Hop	9	36,3 IBUs
30,00 g	Cascade (2014) [5,60 %] - Boil 15,0 min	Hop	10	7,7 IBUs
20,00 g	Amarillo (2014) [9,20 %] - Boil 15,0 min	Hop	11	8,4 IBUs
15,00 g	Mosaic (2014) [13,50 %] - Boil 15,0 min	Hop	12	9,3 IBUs
30,00 g	Cascade (2014) [5,60 %] - Boil 2,0 min	Hop	13	1,3 IBUs
20,01 g	Amarillo (2014) [9,20 %] - Boil 2,0 min	Hop	14	1,4 IBUs
15,00 g	Mosaic (2014) [13,50 %] - Boil 2,0 min	Hop	15	1,6 IBUs

- Measured 30 min Boil Vol: _____ l _____ cm
- Measured 60 min Boil Vol: _____ l _____ cm
- Measured 90 min Boil Vol: _____ l _____ cm
- Estimated Post Boil Vol: 28,08 l
- Measured 30 min Boil Gravity: _____ SG
- Measured 60 min Boil Gravity: _____ SG
- Measured 90 min Boil Gravity: _____ SG
- Estimated Post Boil Gravity: 1,065 SG

Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Dry English Ale (White Labs #WLP007) [35,49 ml]	Yeast	16	-

- Measure Actual Original Gravity _____ (1,065 SG)
- Measure Actual Batch Volume _____ (25,00 l)
- Added _____ l of water to achieve 25,00 l
- Final Pre-Ferment Batch Volume _____ l

Fermentation

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
60,00 g	Cascade (2014) [5,60 %] - Dry Hop 7,0 Days	Hop	17	0,0 IBUs
30,00 g	Amarillo (2014) [9,20 %] - Dry Hop 7,0 Days	Hop	18	0,0 IBUs
15,00 g	Mosaic (2014) [13,50 %] - Dry Hop 7,0 Days	Hop	19	0,0 IBUs

- Estimate Final Gravity: 1,013 SG
- Measure Final Gravity: _____
- Date Bottled/Kegged: 20 May 2016

- Carbonation: Keg with 86,48 KPA (bar= KPA/100)
- Age beer for 30,00 days at 18,3 C
- 19 Jun 2016 - Drink and enjoy!

Notes

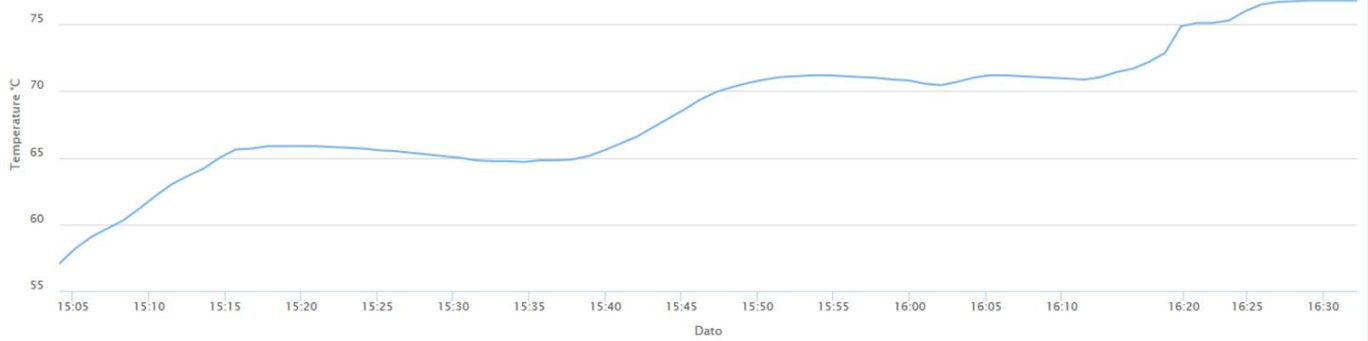
Bryggedag 060516
Byttet fra Horizon til Magnum
(060516)
Byttet fra Centennial til Cascade

(060516)
Byttet fra Ahtanum til Amarillo
(060516)
WLP007 (060516)

Humlet med halve humlen til DPC
1.020 SG 15.05.16

Mash – Svartediket – Black IPA

From To



Ferment – Svartediket – Black IPA

From To

