

Svartediket

Black IPA (21 B)

Date: 27 Jul 2015
Brewer: Morten
Batch Size: 25,00 l
Boil Size: 34,08 l
Boil Time: 90 min
Final Bottling Vol: 23,50 l
Equipment: Electric BIAB (25L) Sparge
Fermentation: Ale, Single Stage

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,011 SG
Est ABV: 6,8 %
Est Bitterness: 74,7 IBUs
Est Color: 52,3 EBC
Measured Original Gravity: 1,057 SG
Measured Final Gravity: 1,012 SG
Actual ABV: 5,9 %



Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|-------------|----|-----------|
| 6,00 g | CaCO3 - KalsiumKarbonat - Chalk (Mash 60,0 mins) | Water Agent | 1 | - |
| 3,00 kg | Pale Malt (2 Row) UK (5,9 EBC) | Grain | 2 | 40,5 % |
| 3,00 kg | Pilsner (2 Row) Ger (3,9 EBC) | Grain | 3 | 40,5 % |
| 0,60 kg | Wheat Malt, Ger (5,0 EBC) | Grain | 4 | 8,1 % |
| 0,30 kg | Pale Crystal Malt (TFS) (75,0 EBC) | Grain | 5 | 4,1 % |
| 0,20 kg | Crystal Malt (120,0 EBC) | Grain | 6 | 2,7 % |
| 0,15 kg | Carafa I (900,0 EBC) | Grain | 7 | 2,0 % |
| 0,15 kg | Carafa III (1400,0 EBC) | Grain | 8 | 2,0 % |
| 30,00 g | Zeus (Horizon) [16,60 %] - Boil 60,0 min | Hop | 9 | 46,7 IBUs |
| 30,00 g | Cascade [5,50 %] - Boil 15,0 min | Hop | 10 | 7,7 IBUs |
| 20,00 g | Amarillo [9,20 %] - Boil 15,0 min | Hop | 11 | 8,6 IBUs |
| 15,00 g | Mosaic [11,00 %] - Boil 15,0 min | Hop | 12 | 7,7 IBUs |
| 30,00 g | Cascade [5,50 %] - Boil 2,0 min | Hop | 13 | 1,3 IBUs |
| 20,01 g | Amarillo [9,20 %] - Boil 2,0 min | Hop | 14 | 1,5 IBUs |
| 15,00 g | Mosaic [11,00 %] - Boil 2,0 min | Hop | 15 | 1,3 IBUs |
| 2,0 pkg | California Ale (White Labs #WLP001) [35,49 ml] | Yeast | 16 | - |
| 60,00 g | Cascade [5,50 %] - Dry Hop 7,0 Days | Hop | 17 | 0,0 IBUs |
| 30,00 g | Amarillo [9,20 %] - Dry Hop 7,0 Days | Hop | 18 | 0,0 IBUs |
| 15,00 g | Mosaic [11,00 %] - Dry Hop 7,0 Days | Hop | 19 | 0,0 IBUs |

Mash Profile

Mash Name: Temperature Mash, 65-71-77
Sparge Water: 20,49 l
Sparge Temperature: 68,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 7,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

| Name | Description | Step Temperature | Step Time |
|-----------|--------------------------------|------------------|-----------|
| Mash Low | Add 22,00 l of water at 70,5 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 |

Sparge: Fly sparge with 20,49 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 Ahtanum til Amarillo

***** LOGG *****

Svartediket Black IPA
wlp001, 25L

01.08.15 @ 10:30

- Logg start

31.07.15 @ 13:30

- Gjæringsforløp

- OG: 1.057

- Oksygenering: 2 l/m @ 1,5 min

- Pitch @ 17C, wlp001, California Ale

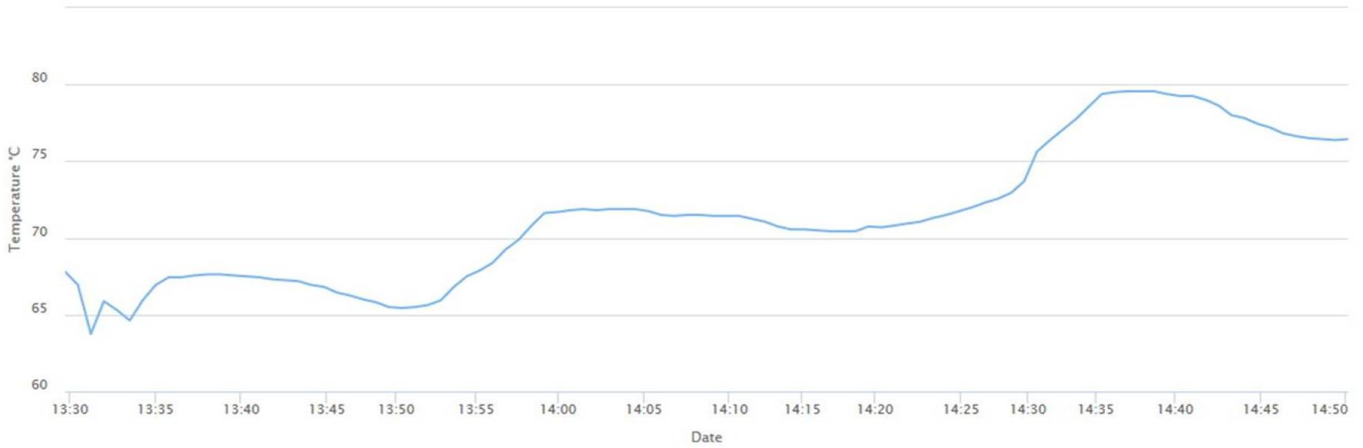
- Temp STC @ 16C

31.07.15 @ 09:30

- Bryggestart: Svartediket Black IPA

Svartediket, BIPA

May 22, 2015



Svartediket - Gjæringsprofil

From May 23, 2015 To Jun 7, 2015

