

# Svartediket

Black IPA (21 B)

Batch Size: 25,00 l  
Boil Size: 34,13 l  
Boil Time: 90 min  
End of Boil Vol: 28,13 l  
Final Bottling Vol: 23,50 l

Date: 15 Jan 2017  
Brewer: Morten  
Equipment: Electric BIAB (25L) Sparge  
Efficiency: 80,00 %  
Fermentation: Ale, Single Stage



## Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 25,00 l
- Heat Sparge Water: 17,53 l to 68,0 C
- Total Water Needed: 42,54 l

## Water Prep

Amt	Name	Type	#	%/IBU
6,00 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	1	-
2,00 g	Calcium Carbonat - Chalk - CaCO3 (Mash 60,0 mins)	Water Agent	2	-
1,00 tbsp	PH 5.2 Stabilizer (Mash 60,0 mins)	Water Agent	3	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Pale Malt (W) (5,0 EBC)	Grain	4	40,5 %
3,00 kg	Pilsner (S) (3,8 EBC)	Grain	5	40,5 %
0,60 kg	Wheat, WhiteSwaen (5,1 EBC)	Grain	6	8,1 %
0,30 kg	Pale Crystal Malt (TFS) (75,0 EBC)	Grain	7	4,1 %
0,20 kg	Crystal Malt 100 (110)(C) (110,0 EBC)	Grain	8	2,7 %
0,15 kg	Carafa Special I (W) (900,0 EBC)	Grain	9	2,0 %
0,15 kg	Carafa Special III (W) (1400,0 EBC)	Grain	10	2,0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 20,00 l of water at 71,0 C	65,0 C	30 min
Mash High	Add 5,00 l of water and 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 17,53 l water at 68,0 C
- Estimated pre-boil gravity is 1,059 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (34,13 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	11	34,0 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	12	-
30,00 g	Cascade (2014) [5,60 %] - Boil 15,0 min	Hop	13	7,2 IBUs
20,00 g	Amarillo (2014) [9,20 %] - Boil 15,0 min	Hop	14	7,9 IBUs
15,00 g	Mosaic (2015) [13,50 %] - Boil 15,0 min	Hop	15	8,7 IBUs
30,00 g	Cascade (2014) [5,60 %] - Boil 2,0 min	Hop	16	1,2 IBUs
20,00 g	Amarillo (2014) [9,20 %] - Boil 2,0 min	Hop	17	1,3 IBUs
15,00 g	Mosaic (2015) [13,50 %] - Boil 2,0 min	Hop	18	1,5 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: 28,13 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: \_\_\_\_\_ 1,074 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	Edinburgh Ale (White Labs #WLP028) [35,49 ml]	Yeast	19	-

- Measure Actual Original Gravity \_\_\_\_\_ (1,074 SG)       Added \_\_\_\_\_ l of water to achieve 25,00 l  
 Measure Actual Batch Volume \_\_\_\_\_ (25,00 l)       Final Pre-Ferment Batch Volume \_\_\_\_\_ l

### Fermentation

- 15 Jan 2017 - Primary Fermentation (14,00 days at 18,0 C ending at 20,0 C)

### 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	20	0,0 IBUs
30,00 g	Amarillo (2014) [9,20 %] - Dry Hop 7,0 Days	Hop	21	0,0 IBUs
15,00 g	Mosaic (2015) [13,50 %] - Dry Hop 7,0 Days	Hop	22	0,0 IBUs

- Estimate Final Gravity: 1,016 SG       Carbonation: Keg with 86,48 KPA (bar= KPA/100)  
 Measure Final Gravity: \_\_\_\_\_       Age beer for 30,00 days at 18,3 C  
 Date Bottled/Kegged: 29 Jan 2017       28 Feb 2017 - 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 Jan 7, 2017 To Jan 7, 2017



### Ferment – Svartediket – Black IPA

From Jan 8, 2017 To Jan 28, 2017

