

49 - Gluttony Light

American IPA (21 A)

Type: All Grain
Batch Size: 22,0 L
Boil Size: 27,5 L
Boil Time: 75 min
End of Boil Vol: 25,0 L
Final Bottling Vol: 20,0 L
Fermentation: Ale, Single Stage

Date: 15 Apr 2019
Brewer: Simon Lei
 Fredslund
Asst Brewer:
Equipment: Simons
 elgyde Wizardized
Efficiency: 72,00 %
Est Mash Efficiency: 78,5



%

Taste Rating: 30,0

Taste Notes: En mådeholden Gluttony på samme opskrift. Bare nedskaleret - derfor Sofrosyne.

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,6 kg	Pilsner (2 Row) Ger (3,9 EBC)	Grain	2	94,9 %	3,7 L
0,3 kg	Munich Malt (17,7 EBC)	Grain	3	5,1 %	0,2 L
20,00 g	Ella (aka Stella) [16,00 %] - First...	Hop	4	38,6 IBUs	-
5,00 g	Ella (aka Stella) [15,00 %] - Boil 7...	Hop	5	8,1 IBUs	-
8,00 g	Centennial [10,00 %] - Boil 60,0...	Hop	6	8,3 IBUs	-
8,00 g	Ella (aka Stella) [16,00 %] - Boil 4...	Hop	7	12,1 IBUs	-
8,00 g	Centennial [10,00 %] - Boil 30,0...	Hop	8	6,3 IBUs	-
16,00 g	Amarillo [9,00 %] - Boil 15,0 min	Hop	9	7,4 IBUs	-
8,00 g	Amarillo [9,00 %] - Steep/Whirlpo...	Hop	10	1,8 IBUs	-
8,00 g	Centennial [10,00 %] - Steep/Whi...	Hop	11	2,0 IBUs	-
8,00 g	Simcoe [13,00 %] - Steep/Whirlp...	Hop	12	2,7 IBUs	-
8,00 g	Sorachi Ace [14,00 %] - Steep/W...	Hop	13	2,9 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis...	Yeast	14	-	-
10,00 g	Amarillo [9,20 %] - Dry Hop 8,0 D...	Hop	15	0,0 IBUs	-
10,00 g	Centennial [10,00 %] - Dry Hop 8...	Hop	16	0,0 IBUs	-
10,00 g	Simcoe [13,00 %] - Dry Hop 8,0...	Hop	17	0,0 IBUs	-
10,00 g	Sorachi Ace [13,00 %] - Dry Hop...	Hop	18	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,060 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 6,6 %
Bitterness: 90,2 IBUs
Est Color: 8,7 EBC

Measured Original Gravity:
 1,063 SG
Measured Final Gravity: 1,010
 SG
Actual Alcohol by Vol: 7,0 %
Calories: 592,3 kcal/l

Mash Profile

Mash Name: Single Infusion, Light
 Body, Batch Sparge

Total Grain Weight: 5,9 kg
Grain Temperature: 22,2 C

Sparge Water: 18,0 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment:
 FALSE
Est Mash PH: 5,70
Measured Mash PH: 5,20

Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 18,39 L of water at 69,6 C	64,4 C	75 min

Sparge: Batch sparge with 2 steps (2,8L, 15,2L) of 75,6 C water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,86 bar
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Keg with 0,86 bar
Carbonation (from Meas Vol):
 Keg with 0,86 bar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Brygning 15. april 2019

Helt normal bryggedag. Stilles til afkøling udenfor. Gæringen starter et døgn efter den er tilsat, dvs. ca 36 timer efter brygningen.

Tørhumle 4. maj 2019

Åbner bare låget og kaster de 40g blandet humle ned.

Tapning 12. maj 2019

Fadet rengøres og tappes direkte fra primærgæring til fustage efter 4 dages coldcrash.

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