Black IPA 60 lts - Indupropil

Black IPA (21 B)

Type: Tudo Grão
Batch Size: 60,00 L
Boil Size: 75,62 L
Boil Time: 60 min
End of Boil Vol: 65,62 L
Final Bottling Vol: 57,00 L
Fermentation: Ale, Two Stage

Date: 08 Nov 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 74L Pre / 64L Pos / 60L Ferm / 57L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
16,50 kg	Pale Ale (Agrária) (6,7 EBC)	Grão	1	93,3 %	10,76 L
0,67 kg	Chocolate, Patagonia (689,5 EBC)	Grão	2	3,8 %	0,44 L
0,51 kg	Carafa III (Weyermann) (1034,3 EBC)	Grão	3	2,9 %	0,33 L
40,00 g	Columbus (Tomahawk) [14,00 %] - Fervura 60,0 min	Lúpulo	4	22,4 IBUs	-
60,00 g	Citra [12,00 %] - Fervura 10,0 min	Lúpulo	5	16,8 IBUs	-
70,00 g	Amarillo [9,20 %] - Fervura 0,0 min	Lúpulo	6	10,4 IBUs	-
60,00 g	Citra [12,00 %] - Fervura 0,0 min	Lúpulo	7	11,6 IBUs	-
3,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Levedura	8	-	-
150,00 g	Citra [12,00 %] - Dry Hop 4,0 Dias	Lúpulo	9	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,064 SG
Est Final Gravity: 1,011 SG
Estimated Alcohol by Vol: 7,1 %
Bitterness: 61,1 IBUs
Est Color: 56,4 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 7,2 %
Calories: 602,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 40,01 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 17,68 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: Nenhum
Sparge Acid Addition: Nenhum

Etapas da Mostura

Nome	Descrição	Temperatura	Duração
Saccharification	Adicionar 53,32 L de água a 69,8 C	64,4 C	75 min
Mash Out	Aquecer até 75,6 C no decurso de 10 min	75,6 C	10 min

Sparge: Lavar os grãos com 40,01 L de água a 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 335,27 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Usar 335,27 g Corn Sugar
Carbonation (from Meas Vol): Usar 335,28 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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