IPA Rye Beer 10 lts - Indupropil

Rye IPA (21 B)

Type: Tudo Grão
Batch Size: 10,00 L
Boil Size: 13,00 L
Boil Time: 60 min
End of Boil Vol: 11,00 L
Final Bottling Vol: 9,00 L
Fermentation: Ale, Single Stage

Date: 14 Nov 2019
Brewer: Indupropil
Asst Brewer:
Equipment: Indupropil - 13L Pre / 11L Pos / 10L Ferm / 9L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,9 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
1,68 kg	Rye Malt (9,3 EBC)	Grão	1	54,5 %	1,09 L
1,40 kg	Pale Malt (Weyermann) (6,5 EBC)	Grão	2	45,5 %	0,91 L
10,00 g	Chinook [13,00 %] - Fervura 60,0 min	Lúpulo	3	32,5 IBUs	-
28,64 g	Amarillo [9,20 %] - Fervura 0,0 min	Lúpulo	4	26,5 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Levedura	5	-	-
12,50 g	Amarillo [9,20 %] - Dry Hop 5,0 Dias	Lúpulo	6	0,0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,059 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 5,8 %
Bitterness: 59,0 IBUs
Est Color: 14,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Full Body
Sparge Water: 5,26 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,65
Measured Mash PH: 5,20

Total Grain Weight: 3,08 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
Protein Rest	Adicionar 10,82 L de água a 53,0 C	50,0 C	30 min
Saccharification	Aquecer até 68,9 C no decurso de 15 min	68,9 C	30 min
Mash Out	Aquecer até 75,6 C no decurso de 10 min	75,6 C	10 min

Sparge: Lavar os grãos com 5,26 L de água a 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. 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: 56,55 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Single Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,4
Carbonation Est: Usar 56,55 g Corn Sugar
Carbonation (from Meas Vol): Usar 56,55 g Corn Sugar
Age for: 30,00 days

Notes

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