

Intergalactic Funky Fruity IPA

American IPA (14 B)

Type: All Grain
Batch Size: 50.00 l
Boil Size: 60.04 l
Boil Time: 60 min
End of Boil Vol: 53.04 l
Final Bottling Vol: 48.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 2016-02-25
Brewer: Per Buer
Asst Brewer:
Equipment: Varnish Software II
Efficiency: 70.00 %
Est Mash Efficiency: 71.4 %
Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 74.06 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6.00 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	42.9 %
6.00 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	2	42.9 %
2.00 kg	Carared (39.4 EBC)	Grain	3	14.3 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36.51 l of water at 70.6 C	64.4 C	75 min
Mash Out	Add 23.37 l of water at 95.4 C	75.6 C	10 min

- Fly sparge with 14.18 l water at 75.6 C
- Add water to achieve boil volume of 60.04 l
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
65.00 g	Apollo [17.00 %] - Boil 60.0 min	Hop	4	54.0 IBUs
50.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	5	2.7 IBUs
50.00 g	Mosaic [11.50 %] - Boil 5.0 min	Hop	6	5.6 IBUs

- Estimated Post Boil Vol: 53.04 l and Est Post Boil Gravity: 1.061 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 50.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.061 SG)
- Measure Actual Batch Volume _____ (Target: 50.00 l)
- Add water if needed to achieve final volume of 50.00 l

Fermentation

- 2016-02-25 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- 2016-02-29 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
50.00 g	Cascade [5.50 %] - Dry Hop 5.0 Days	Hop	8	0.0 IBUs
30.00 g	Mosaic [11.50 %] - Dry Hop 5.0 Days	Hop	9	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 2016-03-10 - Carbonation: Bottle with 282.34 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 2016-04-09 - Drink and enjoy!

Notes