

# #001 Infonautens IPA

Amerikansk IPA (6 B)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 31.00 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 28.95 l  
**Final Bottling Vol:** 23.49 l  
**Fermentation:** Ale, Two Stage

**Date:** 17 Sep 2012  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Pot and Cooler ( 5 Gal/19 L) - All Grain  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 80.2 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pale Malt (2 Row) US (3.9 EBC)	Grain	1	72.5 %
1.00 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	14.5 %
0.90 kg	Oats, Flaked (2.0 EBC)	Grain	3	13.0 %
40.00 g	Nugget [11.70 %] - Boil 60.0 min	Hop	4	37.4 IBUs
20.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	5	8.8 IBUs
50.00 g	Nugget [11.70 %] - Boil 30.0 min	Hop	6	35.9 IBUs
50.00 g	Cascade [5.50 %] - Steep/Whirlpool 1.0 min	Hop	7	0.5 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.060 SG  
**Est Final Gravity:** 1.018 SG  
**Estimated Alcohol by Vol:** 5.5 %  
**Bitterness:** 82.5 IBUs  
**Est Color:** 23.9 EBC

**Measured Original Gravity:** 1.072 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 8.2 %  
**Calories:** 682.4 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body, Batch Sparge  
**Sparge Water:** 20.86 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 6.90 kg  
**Grain Temperature:** 22.2 C  
**Tun Temperature:** 22.2 C  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 17.99 l of water at 75.7 C	68.9 C	45 min

**Sparge:** Batch sparge with 5 steps (Drain mash tun , 5.21l, 5.21l, 5.21l, 5.21l) 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:** Bottle  
**Pressure/Weight:** 138.14 g  
**Keg/Bottling Temperature:** 21.1 C  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 138.14 g Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 18.3 C

## Notes

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