

#006 Rogue Robot

Insisterende IPA (6 B)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 25 Mar 2013
Brewer: Ulf Reese Næsborg
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.2 %
Taste Rating: 30.0



Taste Notes: En klassisk IPA efter amerikansk forbillede. Masser af humle fra Australien og New Zealand giver den et eksotisk pift.

Ingredients

Amt	Name	Type	#	%/IBU
4.41 kg	Pale Malt, Maris Otter (5.9 EBC)	Grain	1	75.0 %
0.59 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	2	10.0 %
0.44 kg	Caramunich Malt (110.3 EBC)	Grain	3	7.5 %
0.44 kg	Oats, Flaked (2.0 EBC)	Grain	4	7.5 %
50.00 g	Galaxy [14.00 %] - Boil 60.0 min	Hop	5	67.4 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
50.00 g	Summer [6.00 %] - Boil 5.0 min	Hop	7	5.2 IBUs
30.00 g	Galaxy [14.00 %] - Boil 5.0 min	Hop	8	8.1 IBUs
20.00 g	Galaxy [14.00 %] - Steep/Whirlpool 0.0 min	Hop	9	0.0 IBUs
20.00 g	Summer [6.00 %] - Steep/Whirlpool 0.0 min	Hop	10	0.0 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-
30.00 g	Summer [6.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 80.8 IBUs
Est Color: 16.8 EBC

Measured Original Gravity: 1.050 SG
Measured Final Gravity: 1.008 SG
Actual Alcohol by Vol: 5.5 %
Calories: 462.7 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 20.55 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5.88 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 15.34 l of water at 70.6 C	64.4 C	75 min

Sparge: Batch sparge with 2 steps (5.55l, 15.00l) 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: 141.17 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 141.17 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

Smager stadig lidt af æv her næsten et halvt år efter. Kræver ny humleprofil.

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