

# #009 Time Travel

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:** 09 Aug 2013  
**Brewer:** Ulf Reese Næsborg  
**Asst Brewer:**  
**Equipment:** Mit setup  
**Efficiency:** 80.00 %  
**Est Mash Efficiency:** 83.2 %  
**Taste Rating:** 30.0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Pale Malt, Maris Otter (3.5 EBC)	Grain	1	77.3 %
0.44 kg	Caramunich Malt (90.0 EBC)	Grain	2	7.6 %
0.44 kg	Oats, Flaked (2.0 EBC)	Grain	3	7.6 %
0.44 kg	Melanoiden Malt (70.0 EBC)	Grain	4	7.6 %
30.00 g	Magnum [14.00 %] - Boil 60.0 min	Hop	5	37.0 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
40.00 g	Citra [12.00 %] - Boil 15.0 min	Hop	7	21.0 IBUs
30.00 g	Magnum [14.00 %] - Boil 5.0 min	Hop	8	8.1 IBUs
20.00 g	Citra [12.00 %] - Boil 5.0 min	Hop	9	4.2 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-
40.00 g	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs
40.00 g	Magnum [14.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.058 SG  
**Est Final Gravity:** 1.013 SG  
**Estimated Alcohol by Vol:** 6.0 %  
**Bitterness:** 70.3 IBUs  
**Est Color:** 18.1 EBC

**Measured Original Gravity:** 1.052 SG  
**Measured Final Gravity:** 1.008 SG  
**Actual Alcohol by Vol:** 5.8 %  
**Calories:** 482.0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 12.14 l  
**Sparge Temperature:** 75.6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 5.82 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 15.18 l of water at 73.1 C	66.7 C	60 min
Mash Out	Add 8.50 l of water at 93.7 C	75.6 C	10 min

**Sparge:** Fly sparge with 12.14 l water at 75.6 C

**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

Rouge Robot version 2. Tweaket maltprofil, helt ny humleprofil

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