

#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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