

KHA's IPA #2

English IPA (12 C)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 30.04 l

Boil Time: 60 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 24.00 l

Fermentation: Ale, Single Stage

Taste Notes:

Date: 21 Nov 2015

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 72.00 %

Est Mash Efficiency: 74.9 %

Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 37.15 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6.10 kg	Pale Malt (2 Row) Bel (5.9 EBC)	Grain	1	85.9 %
0.60 kg	Munich I (Weyermann) (14.0 EBC)	Grain	2	8.5 %
0.40 kg	Caramunich II (Weyermann) (124.1 EBC)	Grain	3	5.6 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 18.93 l of water at 74.9 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Fly sparge with 18.22 l water at 75.6 C
- Add water to achieve boil volume of 30.04 l
- Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
60.00 g	Challenger [7.50 %] - Boil 60.0 min	Hop	4	38.3 IBUs
0.50 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	5	-
50.00 g	East Kent Goldings (EKG) [5.00 %] - Boil 10.0 min	Hop	6	7.7 IBUs
50.00 g	Fuggie [4.50 %] - Boil 0.0 min	Hop	7	0.0 IBUs

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.063 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.063 SG)
 Measure Actual Batch Volume _____ (Target: 25.00 l)
 Add water if needed to achieve final volume of 25.00 l

Fermentation

- 21 Nov 2015 - Primary Fermentation (14.00 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	Fuggie [4.50 %] - Dry Hop 14.0 Days	Hop	9	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 05 Dec 2015 - Carbonation: Bottle with 150.80 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 04 Jan 2016 - Drink and enjoy!

Notes