

042 Bach's IPA

American IPA (14 B)

Type: All Grain
Batch Size: 81,00 l
Boil Size: 91,32 l
Boil Time: 60 min
End of Boil Vol: 86,32 l
Final Bottling Vol: 75,00 l
Fermentation: Ale, Two Stage

Date: 08 Sep 2014
Brewer: Bach Bryg
Asst Brewer:
Equipment: Bach Bryg 75 liter
Efficiency: 72,00 %
Est Mash Efficiency: 73,8 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
25,000 kg	Maris Otter Malt (2 Row) UK (5,9 EBC)	Grain	1	94,2 %
0,707 kg	Caramel/Crystal Malt - 60L (118,2 EBC)	Grain	2	2,7 %
0,634 kg	Caraamber (Weyermann) (70,9 EBC)	Grain	3	2,4 %
0,140 kg	Wheat, Flaked (3,2 EBC)	Grain	4	0,5 %
0,063 kg	Amber Malt (43,3 EBC)	Grain	5	0,2 %
48 g	Amarillo [9,20 %] - Boil 60,0 min	Hop	6	10,8 IBUs
36 g	Magnum [12,00 %] - Boil 60,0 min	Hop	7	10,5 IBUs
28 g	Nugget [13,00 %] - Boil 60,0 min	Hop	8	8,9 IBUs
12 g	Cascade [5,50 %] - Boil 60,0 min	Hop	9	1,6 IBUs
48 g	Amarillo [9,20 %] - Boil 30,0 min	Hop	10	8,3 IBUs
36 g	Magnum [12,00 %] - Boil 30,0 min	Hop	11	8,1 IBUs
28 g	Nugget [13,00 %] - Boil 30,0 min	Hop	12	6,8 IBUs
12 g	Cascade [5,50 %] - Boil 30,0 min	Hop	13	1,2 IBUs
48 g	Amarillo [9,20 %] - Boil 15,0 min	Hop	14	5,3 IBUs
36 g	Magnum [12,00 %] - Boil 15,0 min	Hop	15	5,2 IBUs
28 g	Nugget [13,00 %] - Boil 15,0 min	Hop	16	4,4 IBUs
12 g	Cascade [5,50 %] - Boil 15,0 min	Hop	17	0,8 IBUs
48 g	Amarillo [9,20 %] - Boil 10,0 min	Hop	18	3,9 IBUs
36 g	Magnum [12,00 %] - Boil 10,0 min	Hop	19	3,8 IBUs
28 g	Nugget [13,00 %] - Boil 10,0 min	Hop	20	3,2 IBUs
12 g	Cascade [5,50 %] - Boil 10,0 min	Hop	21	0,6 IBUs
48 g	Amarillo [9,20 %] - Boil 5,0 min	Hop	22	2,1 IBUs
36 g	Magnum [12,00 %] - Boil 5,0 min	Hop	23	2,1 IBUs
28 g	Nugget [13,00 %] - Boil 5,0 min	Hop	24	1,8 IBUs
12 g	Cascade [5,50 %] - Boil 5,0 min	Hop	25	0,3 IBUs
48 g	Amarillo [9,20 %] - Boil 0,0 min	Hop	26	0,0 IBUs
36 g	Magnum [12,00 %] - Boil 0,0 min	Hop	27	0,0 IBUs
28 g	Nugget [13,00 %] - Boil 0,0 min	Hop	28	0,0 IBUs
12 g	Cascade [5,50 %] - Boil 0,0 min	Hop	29	0,0 IBUs
4,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	30	-
48 g	Amarillo [9,20 %] - Dry Hop 14,0 Days	Hop	31	0,0 IBUs
36 g	Magnum [12,00 %] - Dry Hop 14,0 Days	Hop	32	0,0 IBUs
28 g	Nugget [13,00 %] - Dry Hop 14,0 Days	Hop	33	0,0 IBUs
12 g	Cascade [5,50 %] - Dry Hop 14,0 Days	Hop	34	0,0 IBUs
1,00 l items	Gas, el og vand 75 liter (Bottling 0,0 mins)	Other	35	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,071 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 7,7 %
Bitterness: 89,9 IBUs
Est Color: 18,2 EBC

Measured Original Gravity: 1,058 SG
Measured Final Gravity: 1,007 SG
Actual Alcohol by Vol: 6,7 %
Calories: 539,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 51,68 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 26,544 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 69,23 l of water at 71,2 C	65,0 C	60 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

Sparge: Fly sparge with 51,68 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 441,15 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 441,15 g Corn
Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Første flasker tappet 21. september 2014: 19 flasker a 0,5 liter (1 prik)
Anden aftapning den 24. september 2014: 51 flasker a 0,5 liter (2 prikker)

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