

BLACK IPANEMA

American IPA (14 B)

Type: All Grain
Batch Size: 45.00 l
Boil Size: 50.68 l
Boil Time: 90 min
End of Boil Vol: 47.84 l
Final Bottling Vol: 40.00 l
Fermentation: Ale, Single Stage

Date: 06 Mar 2015
Brewer: Martin Andersen og Daniel Sjulseth
Asst Brewer:
Equipment: HhogH
Efficiency: 72.00 %
Est Mash Efficiency: 73.6 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 63.32 l
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Water Prep

Amt	Name	Type	#	%/IBU
20.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10.73 kg	Pale Malt (2 Row) US (3.9 EBC)	Grain	3	85.0 %
0.88 kg	Carafa III (1034.2 EBC)	Grain	4	7.0 %
0.88 kg	Caramel/Crystal Malt - 40L (78.8 EBC)	Grain	5	7.0 %
0.13 kg	Chocolate Malt (689.5 EBC)	Grain	6	1.0 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 32.91 l of water at 73.0 C	65.6 C	75 min

- Fly sparge with 30.41 l water at 75.6 C
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First Wort Hops

Amt	Name	Type	#	%/IBU
40.00 g	Chinook [12.00 %] - First Wort 90.0 min	Hop	7	29.7 IBUs

- Add water to achieve boil volume of 50.68 l
- Estimated pre-boil gravity is 1.055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
12.50 g	Chinook [12.00 %] - Boil 60.0 min	Hop	8	7.9 IBUs
15.00 g	Amarillo Gold [9.20 %] - Boil 20.0 min	Hop	9	4.4 IBUs
15.00 g	Cascade [9.10 %] - Boil 20.0 min	Hop	10	4.4 IBUs
15.00 g	Citra [13.50 %] - Boil 20.0 min	Hop	11	6.5 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	12	-
15.00 g	Amarillo Gold [9.20 %] - Boil 10.0 min	Hop	13	2.6 IBUs
15.00 g	Cascade [9.10 %] - Boil 10.0 min	Hop	14	2.6 IBUs
15.00 g	Citra [13.50 %] - Boil 10.0 min	Hop	15	3.9 IBUs
15.00 g	Amarillo Gold [9.20 %] - Boil 5.0 min	Hop	16	1.4 IBUs
15.00 g	Cascade [9.10 %] - Boil 5.0 min	Hop	17	1.4 IBUs
15.00 g	Citra [13.50 %] - Boil 5.0 min	Hop	18	2.1 IBUs

- Estimated Post Boil Vol: 47.84 l and Est Post Boil Gravity: 1.060 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 45.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
3.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	19	-

- Measure Actual Original Gravity _____ (Target: 1.060 SG)
- Measure Actual Batch Volume _____ (Target: 45.00 l)
- Add water if needed to achieve final volume of 45.00 l

Fermentation

- 06 Mar 2015 - Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Primary Ingredients

Amt	Name	Type	#	%/IBU
1.00 tsp	Yeast Nutrient (Primary 3.0 days)	Other	20	-

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Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
80.00 g	Amarillo Gold [9.20 %] - Dry Hop 7.0 Days	Hop	21	0.0 IBUs
80.00 g	Cascade [9.10 %] - Dry Hop 7.0 Days	Hop	22	0.0 IBUs
80.00 g	Citra [13.50 %] - Dry Hop 7.0 Days	Hop	23	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 20 Mar 2015 - Carbonation: Bottle with 214.09 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- 19 Apr 2015 - Drink and enjoy!

Notes