

Allemands-IPA (Session) - 4.1%

Amerikansk pale ale

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Type: All Grain

IBU : 23 (Tinseth)
Color : 10 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.044
Final Gravity : 1.013

Fermentables (5.05 kg)

2.5 kg - Maris Otter Malt (Muntons) 5.9 EBC (...)
1.2 kg - Pilsner (Weyermann) 3.3 EBC (23.8%)
500 g - Munich Malt 17.7 EBC (9.9%)
500 g - Vienna Malt 6.9 EBC (9.9%)
350 g - Cara-Pils/Dextrine 3.9 EBC (6.9%)

Hops (208 g)

5 min - 12 g - Amarillo - 6.65% (3 IBU)
5 min - 12 g - Citra - 9.9% (4 IBU)
5 min - 12 g - Columbus (Tomahawk) - 12.9% (5...)
5 min - 12 g - Simcoe - 10.7% (4 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min 80 °C - 20 g - Amarillo - 6.65% (1 IBU)
10 min 80 °C - 20 g - Citra - 9.9% (2 IBU)
10 min 80 °C - 20 g - Columbus (Tomahawk) - 1...
10 min 80 °C - 20 g - Simcoe - 10.7% (2 IBU)

Dry Hops

5 days - 20 g - Amarillo - 6.65%
5 days - 20 g - Citra - 9.9%
5 days - 20 g - Columbus (Tomahawk) - 12.9%
5 days - 20 g - Simcoe - 10.7%

Miscellaneous

15 min - Boil - 8 g - Klar Urt

Yeast

1 pkg - White Labs English Ale WLP002

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 20.62 L
Sparge Water: 12.44 L
Boil Time : 60 min
Total Water : 33.06 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%

Mash Profile

Lav fermentabilitet - 60 min
69 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Ale (18->21) - 14 dage
18 °C - 5 days - Primary
21 °C - 9 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes



10 EBC