Tasty AF LoBKit (GF) 23l

Brown IPA (21 B)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 28.00 l
Boil Time: 60 min
End of Boil Vol: 25.50 l
Final Bottling Vol: 21.00 l
Fermentation: Ale, Two Stage

Date: 23 Jun 2017
Brewer:
Asst Brewer:
Equipment: Grainfather
Efficiency: 73.00 %
Est Mash Efficiency: 81.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5.9 EBC)	Grain	1	59.3 %
0.90 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	2	15.3 %
0.55 kg	Gladfield Light Crystal Malt (63.0 EBC)	Grain	3	9.3 %
0.40 kg	Gladfield Gladiator Malt (10.0 EBC)	Grain	4	6.8 %
0.25 kg	Gladfield Dark Chocolate Malt (1300.0 EBC)	Grain	5	4.2 %
0.10 kg	Gladfield Sour Grapes Malt (4.0 EBC)	Grain	6	1.7 %
0.20 kg	Corn Sugar (Dextrose) (0.0 EBC)	Sugar	7	3.4 %
60.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	8	31.6 IBUs
20.00 g	Willamette [5.50 %] - Boil 30.0 min	Hop	9	8.1 IBUs
40.00 g	Willamette [5.50 %] - Boil 10.0 min	Hop	10	7.6 IBUs
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	11	4.2 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	12	-
100.00 g	Cascade [5.50 %] - Dry Hop 3.0 Days	Hop	13	0.0 IBUs
40.00 g	Willamette [5.50 %] - Dry Hop 3.0 Days	Hop	14	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 51.5 IBUs
Est Color: 51.2 EBC

Measured Original Gravity: 1.057 SG
Measured Final Gravity: 1.009 SG
Actual Alcohol by Vol: 6.3 %
Calories: 532.0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 18.84 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5.90 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 21.87 l of water at 72.1 C	65.6 C	75 min

Sparge: Fly sparge with 18.84 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: 123.52 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 123.52 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

Created with BeerSmith

Tasty AF LoBKit (GF) 23l

Brown IPA (21 B)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 28.00 l
Boil Time: 60 min
End of Boil Vol: 25.50 l
Final Bottling Vol: 21.00 l
Fermentation: Ale, Two Stage

Date: 23 Jun 2017
Brewer:
Asst Brewer:
Equipment: Grainfather
Efficiency: 73.00 %
Est Mash Efficiency: 81.4 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 40.71 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Pale Malt, Golden Promise (Thomas Fawcett) (5.9 EBC)	Grain	1	59.3 %
0.90 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	2	15.3 %
0.55 kg	Gladfield Light Crystal Malt (63.0 EBC)	Grain	3	9.3 %
0.40 kg	Gladfield Gladiator Malt (10.0 EBC)	Grain	4	6.8 %
0.25 kg	Gladfield Dark Chocolate Malt (1300.0 EBC)	Grain	5	4.2 %
0.10 kg	Gladfield Sour Grapes Malt (4.0 EBC)	Grain	6	1.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21.87 l of water at 72.1 C	65.6 C	75 min

- ◯ Fly sparge with 18.84 l water at 75.6 C
- ◯ Add water to achieve boil volume of 28.00 l
- ◯ Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.20 kg	Corn Sugar (Dextrose) (0.0 EBC)	Sugar	7	3.4 %
60.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	8	31.6 IBUs
20.00 g	Willamette [5.50 %] - Boil 30.0 min	Hop	9	8.1 IBUs
40.00 g	Willamette [5.50 %] - Boil 10.0 min	Hop	10	7.6 IBUs
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	11	4.2 IBUs

- ◯ Estimated Post Boil Vol: 25.50 l and Est Post Boil Gravity: 1.059 SG

Cool and Transfer Wort

- ◯ Cool wort to fermentation temperature
- ◯ Transfer wort to fermenter
- ◯ Add water if needed to achieve final volume of 23.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	12	-

- ◯ Measure Actual Original Gravity _____ (Target: 1.059 SG)
- ◯ Measure Actual Batch Volume _____ (Target: 23.00 l)
- ◯ Add water if needed to achieve final volume of 23.00 l

Fermentation

- ◯ 23 Jun 2017 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- ◯ 27 Jun 2017 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
100.00 g	Cascade [5.50 %] - Dry Hop 3.0 Days	Hop	13	0.0 IBUs
40.00 g	Willamette [5.50 %] - Dry Hop 3.0 Days	Hop	14	0.0 IBUs

- ◯ Measure Final Gravity: _____ (Estimate: 1.010 SG)
- ◯ Date Bottled/Kegged: 07 Jul 2017 - Carbonation: Bottle with 123.52 g Corn Sugar
- ◯ Age beer for 30.00 days at 18.3 C
- ◯ 06 Aug 2017 - Drink and enjoy!

Notes