Tasty AF LoBKit (Extract) 23l

Brown IPA (21 B)

Type: Extract
Batch Size: 23.00 l
Boil Size: 8.00 l
Boil Time: 60 min
End of Boil Vol: 7.17 l
Final Bottling Vol: 21.49 l
Fermentation: Ale, Single Stage

Date: 23 Jun 2017
Brewer:
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 85.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
0.50 kg	Gladfield Light Crystal Malt (63.0 EBC)	Grain	1	8.5 %
0.30 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	2	5.1 %
0.25 kg	Gladfield Dark Chocolate Malt (1300.0 EBC)	Grain	3	4.3 %
0.20 kg	Sugar, Table (Sucrose) (2.0 EBC)	Sugar	4	3.4 %
60.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	5	45.2 IBUs
60.00 g	Willamette [5.50 %] - Boil 10.0 min	Hop	6	16.4 IBUs
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	7	6.0 IBUs
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-
3.40 kg	Amber Liquid Extract (24.6 EBC)	Extract	9	58.1 %
1.20 kg	Pale Liquid Extract (15.8 EBC)	Extract	10	20.5 %
100.00 g	Cascade [5.50 %] - Dry Hop 3.0 Days	Hop	11	0.0 IBUs
40.00 g	Willamette [5.50 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 67.6 IBUs
Est Color: 58.6 EBC

Measured Original Gravity: 1.060 SG
Measured Final Gravity: 1.013 SG
Actual Alcohol by Vol: 6.2 %
Calories: 566.8 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 6.31 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 5.85 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Mash PH: 5.20

Sparge: If steeping, remove grains, and prepare to boil wort

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: 126.38 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 126.38 g Corn Sugar
Age for: 30.00 days
Storage Temperature: 20.0 C

Notes

Created with BeerSmith

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Brewer:
Asst Brewer:
Equipment: Pot (3 Gal/11.4 L) - Extract
Efficiency: 85.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 20.41 l

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
0.50 kg	Gladfield Light Crystal Malt (63.0 EBC)	Grain	1	8.5 %
0.30 kg	Gladfield Wheat Malt (4.2 EBC)	Grain	2	5.1 %
0.25 kg	Gladfield Dark Chocolate Malt (1300.0 EBC)	Grain	3	4.3 %

- ◯ If steeping, remove grains, and prepare to boil wort
- ◯ Add water to achieve boil volume of 8.00 l
- ◯ Estimated pre-boil gravity is 1.017 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
0.20 kg	Sugar, Table (Sucrose) (2.0 EBC)	Sugar	4	3.4 %
60.00 g	Cascade [5.50 %] - Boil 60.0 min	Hop	5	45.2 IBUs
60.00 g	Willamette [5.50 %] - Boil 10.0 min	Hop	6	16.4 IBUs
40.00 g	Cascade [5.50 %] - Boil 5.0 min	Hop	7	6.0 IBUs

- ◯ Estimated Post Boil Vol: 7.17 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 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	8	-
3.40 kg	Amber Liquid Extract (24.6 EBC)	Extract	9	58.1 %
1.20 kg	Pale Liquid Extract (15.8 EBC)	Extract	10	20.5 %

- ◯ Measure Actual Original Gravity _____ (Target: 1.060 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 (14.00 days at 20.0 C ending at 20.0 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	11	0.0 IBUs
40.00 g	Willamette [5.50 %] - Dry Hop 3.0 Days	Hop	12	0.0 IBUs

◯ Measure Final Gravity: _____ (Estimate: 1.013 SG)
◯ Date Bottled/Kegged: 07 Jul 2017 - Carbonation: Bottle with 126.38 g Corn Sugar
◯ Age beer for 30.00 days at 20.0 C
◯ 06 Aug 2017 - Drink and enjoy!

Notes