

CURTO CIRCUITO SESSION RYE IPA

American IPA (14 B)

Type: 100% Grão
Batch Size: 30,00 l
Boil Size: 35,55 l
Boil Time: 90 min
End of Boil Vol: 31,20 l
Final Bottling Vol: 28,00 l
Fermentation: Ale, Two Stage

Date: 26 Sep 2015
Brewer: Fernando Augusto
Asst Brewer:
Equipment: Nano Automatic 30 JB
Efficiency: 70,00 %
Est Mash Efficiency: 70,0 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
4,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grão	1	57,1 %
1,50 kg	Munich Malt (17,7 EBC)	Grão	2	21,4 %
1,50 kg	Rye Malt (9,3 EBC)	Grão	3	21,4 %
15,00 g	Polaris [21,00 %] - First Wort 90,0 min	Lúpulo	4	34,1 IBUs
20,00 g	Chinook [13,00 %] - Fervura 30,0 min	Lúpulo	5	18,4 IBUs
20,00 g	Azacca [10,10 %] - Fervura 0,0 min	Lúpulo	6	0,0 IBUs
20,00 g	Equinox [14,20 %] - Fervura 0,0 min	Lúpulo	7	0,0 IBUs
20,00 g	Summit [17,00 %] - Fervura 0,0 min	Lúpulo	8	0,0 IBUs
2,0 pkg	US West Coast Yeast	Levedura	9	-
30,00 g	Azacca [10,10 %] - Dry Hop 7,0 Dias	Lúpulo	10	0,0 IBUs
30,00 g	Equinox [14,20 %] - Dry Hop 7,0 Dias	Lúpulo	11	0,0 IBUs
30,00 g	Summit [17,00 %] - Dry Hop 7,0 Dias	Lúpulo	12	0,0 IBUs
30,00 g	Chinook [13,00 %] - Dry Hop 5,0 Dias	Lúpulo	13	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,5 %
Bitterness: 52,6 IBUs
Est Color: 12,2 EBC

Measured Original Gravity: 1,040 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 3,9 %
Calories: 370,3 kcal/l

Mash Profile

Mash Name: Minha Mostura
Sparge Water: 22,56 l
Sparge Temperature: 75,0 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 7,00 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
ESCARIFICAÇÃO	Adicionar 20,00 l de água até 77,2 C	68,0 C	80 min
MASH OUT	Adicionar 0,00 l de água até 75,0 C	75,0 C	10 min

Sparge: Lavagem em lote com 2 passos (Escorrer tina de mostura, , 22,56l) de 75,0 C água

Mash Notes:

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 164,70 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Engarrafar com 164,70 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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