

HOPS FOG NE IPA

American IPA (21 A)

Type: 100% Grão
Batch Size: 29,00 l
Boil Size: 41,33 l
Boil Time: 90 min
End of Boil Vol: 33,33 l
Final Bottling Vol: 26,00 l
Fermentation: Ale, Two Stage

Date: 03 Dec 2016
Brewer: Fernando Augusto
Asst Brewer:
Equipment: JB30 + TINA
 DE MOSTURA
Efficiency: 66,30 %
Est Mash Efficiency: 73,2 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU
53,35 l	CASA	Água	1	-
7,50 kg	Pilsen Agrária (4,0 EBC)	Grão	2	81,1 %
1,00 kg	Oats, Malted (2,0 EBC)	Grão	3	10,8 %
0,75 kg	Oats, Flaked (2,0 EBC)	Grão	4	8,1 %
5,00 g	Azacca [11,00 %] - First Wort 90,0 min	Lúpulo	5	6,2 IBUs
5,00 g	Galaxy [14,90 %] - First Wort 90,0 min	Lúpulo	6	8,4 IBUs
2,50 g	Azacca [11,00 %] - Fervura 30,0 min	Lúpulo	7	1,5 IBUs
2,50 g	Galaxy [14,90 %] - Fervura 30,0 min	Lúpulo	8	2,1 IBUs
15,00 g	Azacca [11,00 %] - Fervura 15,0 min	Lúpulo	9	5,7 IBUs
15,00 g	Galaxy [14,90 %] - Fervura 15,0 min	Lúpulo	10	7,8 IBUs
30,00 g	Azacca [11,00 %] - Fervura 5,0 min	Lúpulo	11	9,4 IBUs
30,00 g	Galaxy [14,90 %] - Fervura 5,0 min	Lúpulo	12	12,7 IBUs
47,50 g	Azacca [11,00 %] - Aroma 0,0 min	Lúpulo	13	0,0 IBUs
47,50 g	Galaxy [14,90 %] - Aroma 0,0 min	Lúpulo	14	0,0 IBUs
2,0 pkg	Vermonte Ale (Bio4 #SY025) [50,00 ml]	Levedura	15	-
50,00 g	Azacca [15,00 %] - Dry Hop 2,0 Dias	Lúpulo	16	0,0 IBUs
50,00 g	Azacca [15,00 %] - Dry Hop 2,0 Dias	Lúpulo	17	0,0 IBUs
50,00 g	Citra [12,00 %] - Dry Hop 2,0 Dias	Lúpulo	18	0,0 IBUs
50,00 g	Citra [12,00 %] - Dry Hop 2,0 Dias	Lúpulo	19	0,0 IBUs
50,00 g	Galaxy [14,00 %] - Dry Hop 2,0 Dias	Lúpulo	20	0,0 IBUs
50,00 g	Galaxy [14,00 %] - Dry Hop 2,0 Dias	Lúpulo	21	0,0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1,063 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 7,0 %
Bitterness: 55,7 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,063 SG
Measured Final Gravity: 1,013 SG
Actual Alcohol by Vol: 6,6 %
Calories: 596,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 17,71 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,71
Measured Mash PH: 5,30

Total Grain Weight: 9,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,28
Mash Acid Addition: 0,5 ml Phosphoric Acid (88%)
Sparge Acid Addition: 1,5 ml Phosphoric Acid (88%)

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Mash In	Adicionar 35,89 l de água até 68,6 C	64,5 C	70 min
Mash Out	Adicionar -0,00 l de água até 75,6 C	75,6 C	10 min

Sparge: Fly sparge com 17,71 l de água a 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: Garrafa

Pressure/Weight: 152,93 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2,3

Carbonation Used: Engarrafar com
152,93 g Corn Sugar

Age for: 3,00 days

Storage Temperature: 0,0 C

Notes

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