

Batch #9 - Oct 29, 2022

OKS2022 - 6%

American IPA

Brewer: Sonicus

Type: All Grain

IBU : 66 (Tinseth)
 BU/GU : 1.12
 Color : 18 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.053
 Original Gravity : 1.059
 Final Gravity : 1.013

Fermentables (9.4 kg)

9 kg - Savo Malt Pale Ale 5 EBC (95.7%)
 400 g - Caramel 200 200 EBC (4.3%)

Hops (200 g)

10 min - 100 g - Nectarone - 11% (34 IBU)
 10 min - 50 g - Vic Secret - 18% (27 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 50 g - Nectarone - 11% (5 IBU)

Miscellaneous

Mash - 2.9 g - Calcium Chloride (CaCl2) 33%
 Mash - 2.7 g - Canning Salt (NaCl)
 Mash - 1.5 g - Chalk (CaCO3)
 Mash - 6.8 g - Epsom Salt (MgSO4)
 Mash - 13.3 g - Gypsum (CaSO4)
 10 min - Boil - 7.46 g - Irish Moss

Yeast

2 pkg - Lallemend (LalBrew) Verdant IPA

Oma kattila 45

Batch Size : 33 L
 Boil Size : 42.63 L
 Post-Boil Vol : 38.33 L

Mash Water : 38.08 L
 Sparge Water : 11.87 L
 Boil Time : 60 min
 Total Water : 49.95 L



18 EBC

Brewhouse Efficiency: 70%
 Mash Efficiency: 78.1%

Mash Profile

High fermentability
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 18 °C - 7 days - Primary

Water Profile

Espoo (Style - American IPA)
 Ca 100 Mg 15 Na 28 Cl 50 SO 209

SO/Cl ratio: 4.2
 Mash pH: 5.53

Measurements

Mash pH:

Boil Volume: 42

Pre-Boil Gravity: 1.050

Post-Boil Kettle Volume: 37.5

Original Gravity: 1.059

Fermenter Top-Up:

Fermenter Volume: 32.5

Final Gravity: 1.014

Bottling Volume: 30

Batch Log	
October 29, 2022	Brew Date
October 29, 2022	Fermentation Start
October 29, 2022 12:20 PM	Status: Brewing
October 29, 2022 6:21 PM	Status: Fermenting
November 6, 2022 12:19 PM	Status: Conditioning

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Batch Log	
November 6, 2022	Bottling Date
November 6, 2022 12:20 PM	Status: Completed